



# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 83

AUGUST 16, 1930

Number 7

Reference Dept.  
7th TIER

## THE MODERN MARK OF QUALITY IN SAUSAGE

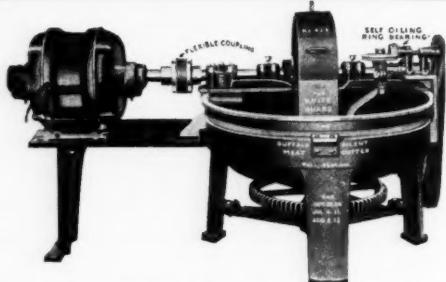


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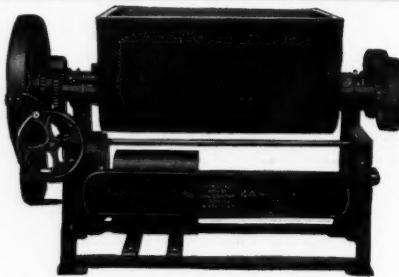
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# "BUFFALO" Machines have a world-wide reputation for Quality! When you buy a "BUFFALO," you buy the BEST!



**The "BUFFALO" Silent Cutter**

CUTS meat fine without mashing or heating. Produces the finest quality sausage at least possible cost. Made in 7 sizes including two self-emptying models.



**The "BUFFALO" Meat Mixer**

A NECESSARY machine for producing uniform, tasty, high quality sausage. Paddles scientifically arranged to thoroughly mix meat. Center tilting hopper. Made in 5 sizes.

**The "BUFFALO" Meat Grinder**



BUILT strong and powerful. Roller thrust bearings eliminate friction and heating. Patented drain flange prevents leaking of meat or oil. Made in 5 sizes.

*(At left)*

GIVES you a 41% increase in the width of your bacon slices by cutting on the bias. Enables you to use thin bellies—and get the same width slice as with thick bellies. Shows more lean meat.

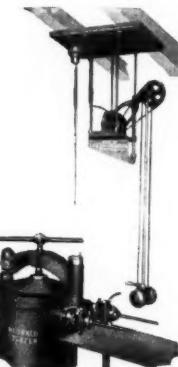
**The TRUNZ-“BUFFALO” Bias Bacon Slicer**



**The "BUFFALO" Air Stuffer**

*(At left)*

EQUIPPED with patented leakproof Superior piston and leakproof lid. Meat, water and air-tight. Made in 5 sizes.



**The SCHONLAND Patented Casing Puller (At right)**

SAVES 50 to 60% in time at the stuffing bench. No tearing of casings or tiring the operator. A wonderful labor saver.

*Write for full information and users of "BUFFALO" machines*  
**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y., U. S. A.**

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# THE NATIONAL Provisioner

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*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 83. No. 7

AUGUST 16, 1930

Chicago and New York

## Putting Lard on the Map Under Another Name

**Selected Product Sells at 5c Premium  
Poor Merchandising Methods of Past  
Cause Packers to Seek for Way Out**

Serious consideration is being given by some packers to more exact processing and more up-to-date merchandising methods for lard.

They realize that returns on packinghouse products are all too narrow to permit lard to continue to eat into them as it has done in the past.

When staggering losses taken on lard are wiped out, then the meat packing industry will come closer to the first rank in the food industries in earning power.

As every hog slaughtered produces some lard, and as the bulk of hogs produce a large quantity of lard, the profitable marketing of this important product is becoming ever more pressing.

### New Name for Quality Lard

Suggestions have been made from time to time that lard manufacture be standardized in the industry, and that a common name be given the high-grade product manufactured under an accepted formula.

This product would then be merchandised on its merits. And it is recognized that these merits are many.

Superiority of lard for bread, biscuits and pies might be shown.

Its use for frying doughnuts and similar products, and the advantage it has in keeping these

products more moist and tasty may be pointed to.

Advantage of lard in cake baking can be demonstrated.

Plasticity of lard—its pliability in handling under widely varying temperatures from very low to very high—should be stressed.

### Better Lard Methods

In order to manufacture a lard that will live up to all the claims made for it, greater care must be exercised in its production than has prevailed in many plants in the past.

## All Lard Needs Is a Little Salesmanship

In a recent issue THE NATIONAL PROVISIONER called attention to the passage of special legislation by Congress to protect both butter and margarine against imitators. The suggestion was made that if either of these products was entitled to such protection, lard might also be entitled to consideration. The question was asked as to whether hog farmers might not demand what dairy farmers have demanded.

A well-known farmer who is a constant reader of THE NATIONAL PROVISIONER comments on the editorial suggestion as follows:

Bloomingburg, O., Aug. 5.

Editor THE NATIONAL PROVISIONER:

Your editorial "Is Lard Protection Next?" is in line with other suggestions in past issues that lard should be better merchandised.

The packer must think as highly of the possibilities of his hog fats as the vegetable oil manufacturer regards his raw materials. He must handle his materials with just as much care.

He must be willing to spend money in manufacturing a high-grade product for which he expects to receive a good price.

Not only must he spend money in its manufacture, but he must spend money in its merchandising. The old VOLUME method must be abandoned. The prod-

In order to have a valid hope for lard protection it will be necessary to have scientific evidence that it has greater food value than have the substitutes. Granting, for the sake of argument, that this is true, there is no excuse not to start a campaign for such protection.

The campaign would raise the estimation of the public for lard, even though the protection sought never became a reality.

By all means the merchandising of lard needs a lot of attention on the part of the packers. Let us have a quality product sold at a quality price.

Yours very truly,

L. H. GODDARD.

Comment of lard experts on the food value argument might be that there are culinary advantages in lard over its substitutes that constitute as strong if not a stronger argument for lard than a mere comparison of food values.

uct must be marketed as a **QUALITY** product.

#### Value of Advertising

Every big industry user—the baker, the hotel chef, the restaurant owner—must be told about it. The housewife must know more about this product, too. All users must not only be told about it, but its value must be demonstrated to them.

Lard has a good background, because it has been used as a shortening and cooking medium for centuries. But the packer's attitude in accepting it as something of a by-product, and concentrating his selling efforts on

Packing Company, Buffalo, N. Y.

They call this special lard product "Larbo," which is a title devised by that dean of lard refining experts, W. B. Allbright, and registered by him in the U. S. Patent Office.

This title may be used without charge by any packer making lard by means of the combination high-pressure and vacuum process perfected by Mr. Allbright. Fats are selected by a high-grade formula and processed in accordance with definite directions to insure quality. Some of the packers referred to are using this process, though under their own brand names, as stated.

#### How "Larbo" is Processed.

By the method worked out at the

This method of processing these selected fats, says Arthur T. Danahy, results in a product rich in flavor which experiments have demonstrated makes a flaky pie crust, a fancy biscuit and gives similar results in other products in which it is used.

Housewives report that only about two-thirds as much "Larbo" is required as of other shortenings.

#### Consumers Report Successful Use.

An unusual success achieved by this product is said to be in cake baking. One housewife reported that she substituted "Larbo" in a cake recipe which called for a cup of butter and no one knew the difference, "but rather noticed a more favorable flake content."

"Due to the selected fats used," says Mr. Danahy, "it is a more expensive shortening for the user—approximately 5¢ over lard. We are marketing it in one-pound packages and are much encouraged by the repeat orders we have already received, even though the campaign has been under way only a short time, and in a modest way."

"We are experimenting unassisted, but will begin selecting and introducing through specialty men and women and attempt to put over a shortening which is better."

*"And we eventually hope to offset the damnable price of lard by attempting to get a decent price for an article that contains less free fatty acid, will not spatter in the frying pan, and is guaranteed to make a flakier pie and pastry."*

## LARBO A SHORTENING FOR FLAKIER PASTRY

AT YOUR GROCER OR BUTCHER  
EASTER BRAND (U. S. Inspected) Taceline Ham—Bacon—Sausage  
DANAHY PACKING CO.

EXAMPLE OF NEWSPAPER ADVERTISING OF DANAHY'S NEW PRODUCT.

hams, bacon, loins, picnics, etc., has made it the step-child of the industry.

It is time the packer started all over again. He must be sure his fats are carefully selected, that the lard is properly manufactured, and then he must put more merchandising effort back of it than any of his major products enjoy—at least until it is on its feet once again.

A few packers have made quality lard a feature for years, though even their processing and advertising program has not prevailed against the enervating effects of bad lard merchandising in the industry as a whole. The latter has held down the price even of the best-made and best-merchandised lards.

This may account for the recurring suggestions of a new trade name for all quality lard, thus taking a leaf out of the book of successful lard substitute merchandisers.

#### Making a Special Product.

Some packers are already making a special lard product, and getting a higher price for it. But they are marketing it under their company brands and getting good results because of their close control of both processing and merchandising methods.

They permit no cut prices, and do not have to cut prices.

One packer recently adopted the special trade name idea for lard, however, and is now marketing it with early promise of success. This is the Danahy

plant of the Danahy Packing Co. a combination of rindless, chilled back fat and chilled raw leaf in a ratio of 60/40 is used in the manufacture of this product. Simplicity marks its production. After turning on the steam the cooking is completed in less than two hours, and later in the day the product is drawn off into the containers.

## Increased Meat Consumption Discussed as Aid to Livestock Producer

What is the present situation in the meat industry?

What effect is the drouth having?

These were the questions on which information was sought at a luncheon held at the Palmer House, Chicago, August 14, attended by representatives of producers, packers, retail meat dealers and the ultimate consumer.

The luncheon was given under the auspices of the Institute of American Meat Packers and the National Live Stock and Meat Board and was presided over by E. W. Sheets, head of the animal husbandry division of the U. S. Bureau of Animal Industry, who was in the city attending a conference of agencies cooperating in the study of factors influencing the quality and palatability of meats.

The belief was expressed that drouth conditions had not been exaggerated, that there was plenty of feed in the country to avoid suffering and that prompt efforts on the part of the gov-

ernment and other agencies would avoid sacrificing meat animals.

#### Demand Concentrated in Few Cuts.

Meat is cheaper, both at wholesale and at retail, than it has been in years, and one of the best forms of farm relief is arousing the public to the fact that meat is reasonable and in ample supply.

In outlining the situation which the industry faces, Mr. Sheets said: "One of the problems which confronts the livestock and meat industry at the present time is the fact that 85 per cent of the demand from the housewife is concentrated on a few cuts, such as the loin and rib of beef, the loin and leg of lamb, and the loin of pork. These cuts, taken together, constitute only about 15 per cent of the meat animal.

"It is only natural that the law of supply and demand should bring about relatively higher prices for the cuts in greatest demand, while the remaining

(Continued on page 45.)

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# Handling Hard-Chilled Meats in Retail Shop

## Packer Trying to Help Retail Dealer Find Equipment Which Will Properly Protect Product Through to Consumer

In merchandising pre-cut packaged meats—whether fresh or hard-chilled—the chief problem is one of protection for the product through the channel of distribution.

It seems even more important that the question of "consumer acceptance," since consumers readily respond to the attractions of pre-cut packaged meats.

*This problem of getting the product to the consumer in good shape has not yet been solved.*

The chief point of danger is the retail shop.

Here the packer is beginning to recognize his responsibility in aiding and educating the retailer in the proper handling of pre-cut packaged products.

He must carry his sales argument clear to the consumer, and this can only be done if his product looks right in the retail store, and "holds up" all the way to the consumer's kitchen.

Some packers are inclined to feel that these are tasks for the manufacturers of equipment. In large measure this is true. But the packer's products are merchandized through this equipment, and customer reaction to his merchandise depends in large measure on the condition in which it is delivered to the home. Hence the packer's interest must be more than casual.

### This Requires New Equipment.

Some packers recognize this fact and have cooperated rather closely with display case manufacturers in the production of low-temperature showcases that will meet best the needs of the retailer who stocks quick-frozen meats. Much progress has been made, but more experience will be needed before all of the small details of design and use are perfected, it is felt.

Under the circumstances this was to be expected. Starting from scratch and without past experience, low-temperature cases 100 per cent perfect could not be produced overnight.

If it were simply a matter of getting and holding low temperatures, the problem would not be a difficult one. A refrigerating machine of sufficient capacity and insulation of the required

thickness would turn the trick. But other factors must be taken into consideration.

When quick-frozen meats first came up for discussion, some packers thought ordinary refrigerated show cases might serve the need, through the simple process of reducing the temperature.

It was soon apparent that this would not do. It was found that the increased demands on the compressor, beyond what it was designed to deliver, shortened its life materially and increased greatly the cost of upkeep.

### Air Infiltration a Problem.

This objection alone was sufficient to cause the early proponents of the idea to abandon it. But there were other and more serious objections.

The principal one of these was that the refrigerated cases then on the market, not having been designed for low temperature work, would not stand up under the increased strain.

Air infiltration, caused by expansion and contraction of the glass, wood and metal, caused moisture of condensation to collect on the inside of the cases and freeze. When this moisture froze in

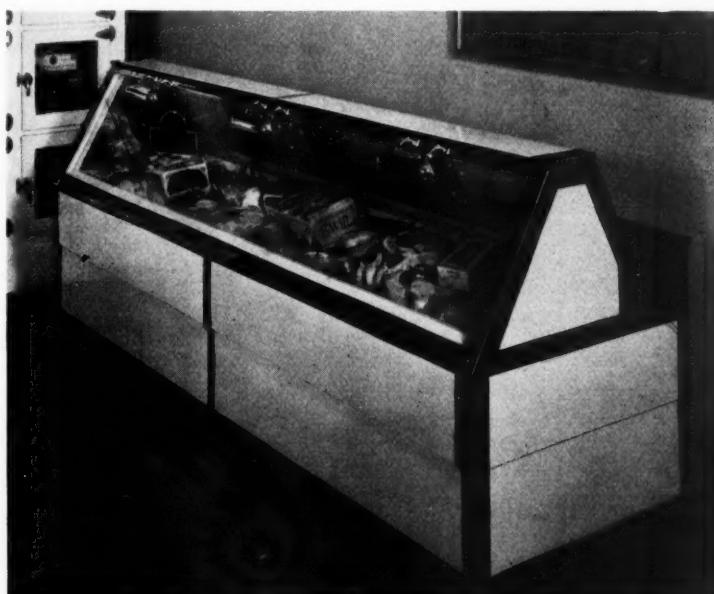
the joints openings were caused that lowered the efficiency of the case and further increased the infiltration of air.

Infiltration of moisture-laden air has been the problem that showcase manufacturers have found the most perplexing in the design of low-temperature cases. This must be guarded against, particularly around the glass.

Varying temperatures inside and outside the case cause expansion and contraction of the glass. This must be allowed for, but at the same time the glass mounting must remain tight, or as nearly so as possible. If considerable air leaks occur around the glass, moisture will collect between the layers. This would not only be difficult or impossible to remove, but would detract from the appearance of the case and lower the sales appeal of the merchandise on display.

### Claim Moisture Problem Solved.

Most manufacturers of refrigerated showcases feel they have solved this problem of moisture between layers of glass. For safety's sake, however, some manufacturers place dehydrating agents of one kind or another between



HUMIDIFIER RETARDS MOISTURE LOSS FROM CUTS.

A feature of this case for hard chilled meats is an automatic arrangement for maintaining the proper degree of humidity in the display section and retarding the dehydration of the cuts on display. The coils are at the rear, the display section only being carried at a low temperature. The case is a product of the Harry L. Hussmann Refrigerator Co., St. Louis, Mo.

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the glass. Then if moisture-laden air does find entrance, the moisture will be absorbed.

Moisture on the inside of the inner layer of glass was reported as troublesome by some retailers who are using low-temperature cases. One retailer said he had to wipe the inside of the case several times a day to remove it. Others said it collected, but soon disappeared.

This moisture is not the result of air infiltration into the case, but of warm air admitted when the showcase doors are opened. In some stores this is rather frequent at the present time. In cases where the air circulation is good this moisture trouble is not serious.

When consumers become more familiar with quick-frozen meats this matter of moisture within the case due to opening of the doors will largely disappear. At best, it could be avoided by showing and selling goods from the storage section. But there will always be some customers who will insist on examining a particular package on display.

#### Best Temperature Not Determined.

One packer, who has done considerable work with low-temperature showcases, feels that the problem of the proper design and construction is not as serious as it was first thought to be. Cases that seem to fit the needs very well are available from a number of manufacturers, he says.

He is not ready, as yet, to make any definite recommendations as to temperatures. He thought recently he had determined the approximate temperatures to use, but some recent conditions

—hot, humid days—have caused him to change coils in a number of cases with which he has been experimenting in order to get lower temperatures.

The feeling in this packer's organization is that lower temperatures than were at first thought needed may be desirable. It is not improbable that it may be found eventually that the best temperature to use can be varied considerably, depending on outside temperatures and humidity. This is a detail, however, that will not affect materially the fundamental low-temperature showcase design and construction.

At present there is considerable difference of opinion on what temperatures are best for the storage and display sections, and in practice there is some variation.

#### Experiment for Best Temperatures.

Some have said that temperatures as high as 15 or 20 degs. F. are sufficient. At the other extreme are those who think the lower the temperature maintained the better it is for the product.

One meat chain in Chicago, which at this time has four low-temperature showcases in use, maintains the storage compartment temperature at about 15 degs. and the temperature of the display compartment at about 20 degs. It is not ready to say that these temperatures are ideal, but they seem to be satisfactory where turnover is fairly rapid.

A large organization experimenting with frozen foods recommends from 4 to 8 degs. in the storage compartment and 16 to 20 degs. in the display compartments.

One showcase manufacturer says that, in his opinion, the matter of temperatures is open to debate at this time. There has been considerable dis-

cussion, he says, but no facts submitted to back up the claims made. There are, he suggests, a number of factors to be taken into consideration. Among these are the temperatures at which merchandise is quick-frozen, the outside temperature and the humidity, the rapidity with which the frozen product sells, and the number of times daily the showcase doors are opened.

#### Temperature Variations Harmful.

One engineer gives as his opinion that there is a high point on the curve between refrigeration efficiency and power costs, taking quality of product into account, that eventually will be determined by tests and experiments. Meanwhile, he feels that temperatures in the neighborhood of 10 degs. are sufficient to keep the merchandise in good condition.

There is one point, however, on which all agree. This is that constant temperatures in the storage and display compartments are desirable.

A rise in the temperature above that at which the meats were frozen is not particularly harmful, providing this increase is not too great. But when the temperature in the showcase rises, some defrosting of the meats takes place. Then, if the temperature drops, there is re-freezing, during which large crystals form in the meat cells. These damage the product.

The use of low-temperature showcases is not yet general enough to indicate any definite trend in shapes, sizes, and general design. It is generally felt that two compartment showcases are desirable and a convenience—one at the bottom for storage and one at the top for display.

*This is the first of a series of articles on low-temperature showcases for handling and storing quick-frozen meats, fruits and vegetables in the retail store.*

#### MEAT EXPERTS NEEDED.

Civil Service examinations for beef grade supervisor at a salary of \$3,200 to \$3,800 a year and meat grader at \$2,600 to \$3,200 a year, the former position known as associate marketing specialist and the latter as assistant marketing specialist, are announced by the United States Civil Service Commission.

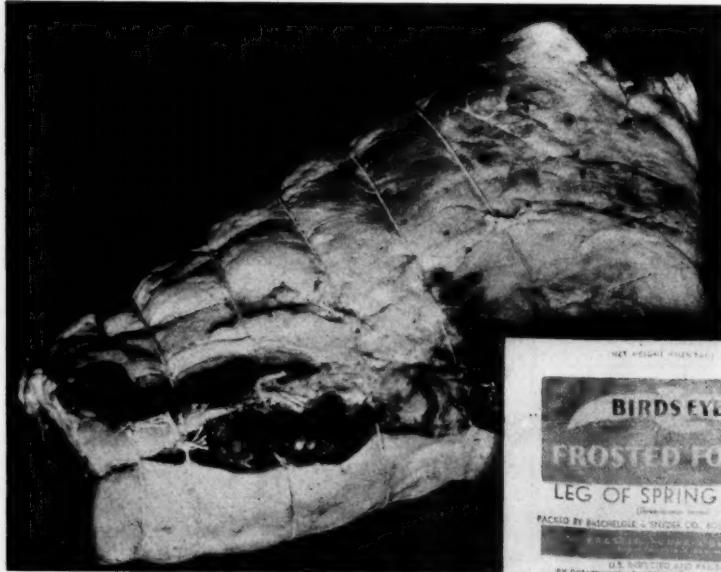
Applications for the above-named positions must be on file with the Civil Service Commission at Washington, D. C., not later than September 17, 1930.

The examinations are to fill vacancies in the Bureau of Agricultural Economics, Department of Agriculture, for duty in Washington, D. C., or in the field.

The entrance salaries range from \$3,200 to \$3,800 a year for the associate grade, and from \$2,600 to \$3,200 a year for the assistant grade. Higher-salaried positions are filled through promotion.

Competitors will not be required to report for examination at any place, but will be rated on their education, training, experience, and on a thesis or discussion.

Full information may be obtained from the United States Civil Service Commission, Washington, D. C., or from the secretary of the United States Civil Service Board of Examiners at the post office or customhouse in any city.



ADDING LARGER CUTS TO HARD-CHILLED MEAT LINE.

This is a leg of lamb frozen by the Birdseye process at the plant of Batchelder & Snyder Co., Boston, Mass., and merchandised as a part of the Birdseye frosted foods line of meats, fruits and vegetables in the test consumer campaign which has been going on at Springfield, Mass., for the past five months.

In a transparent wrapper, with the label attached bearing the net weight and the "U. S. inspected and passed" stamp, it goes to the consumer with a leaflet of cooking instructions for frosted meats.

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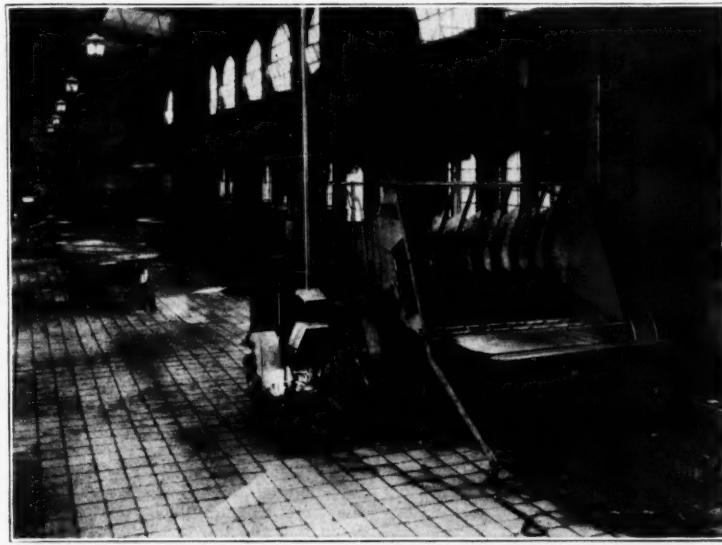
## European Meat Plant Methods Differ From Those in America

A packer recently returned from an extended European tour remarked that the efficiency and economy of American meat plant equipment could not be fully appreciated until one had the opportunity of visiting many establishments across the water.

Although some rather large and fairly efficient plants, as the term is understood here, are in operation in Europe—particularly in Ireland—much

"Boss" dehairer made in Cincinnati seemed particularly in favor. Some of the Irish plants have been rebuilt or remodeled to meet the new Irish Free State inspection requirements.

The European type of hog, Mr. Schmidt found, varies considerably from the American type. These hogs are produced for bacon and are lean and long. After being dehaired they are singed and cleaned by hand. They



CORNER IN THE MUNICIPAL ABATTOIR AT BERLIN, GERMANY.

This view in one of the larger of the European municipal abattoirs gives some idea of the methods employed. At the right are the hog scalding vats, above which are vents to carry off the steam. When scalded the hogs are scraped by hand on the tables at the left.

In the foreground is a small "Boss" dehairer recently installed by a Berlin hog slaughterer to handle his own hogs slaughtered at this abattoir. German meat papers commented on the fact that a hog could be dehaired in this machine in from 10 to 12 seconds, including the additional handling.

of the slaughtering is done in municipal abattoirs, where hand methods rule.

Some interesting slants on European meat plants and processing methods were picked up by Oscar Schmidt of the Cincinnati Butchers Supply Co., Cincinnati, O., who recently returned from an extended tour, during which he visited bacon factories and municipal abattoirs in Ireland, Scotland, England, Austria and Hungary.

His first stop was in Ireland. There the pork packing plants are known as "bacon factories." Many of these plants are up-to-date, quite a few of the managers having visited the United States, studied American meat plant methods, and installed the latest equipment.

### Dress and Cut Hogs Differently.

Mr. Schmidt found quite a few of these Irish pork plants equipped with American-made machines, including those made by his company. The

are then eviscerated, split in half, and the heads, feet, tail and backbone removed. The whole sides are then cured in dry salt or sweet pickle.

Cutting pork loins is unknown in Ireland, very little if any fresh pork being eaten. Pork sausage in Ireland, Scotland and England is made with plenty of oatmeal and cereals. Frankfurts and weiners are not relished and there is no market for them.

### Hand Methods in Great Britain.

Many of the hogs prepared in Ireland for export to Scotland are not dehaired, being handled in the same manner that calves are prepared in the United States for the eastern markets. All Irish hog carcasses for export are given a final post-mortem examination at Belfast.

From Ireland Mr. Schmidt went to Scotland. At Glasgow he called on the independent packers and at the municipi-

pal abattoirs. Here the work is done by hand in the same manner and by the same methods that have been in use for many years.

In England, his next stop, he visited the municipal slaughterhouses at Birmingham and Sheffield. The desire to keep employed as many people as possible, and thus aid in the betterment of the unemployment situation, is a handicap to the sale of American labor-saving meat plant machinery in England at this time, Mr. Schmidt said.

British packers are very much interested in improved sausage machinery and rendering equipment, and a number of them signified the intention of improving their plants when business conditions improve by the installation of such equipment.

From England Mr. Schmidt crossed to the Continent, where he visited many hog slaughterers in Germany, Austria and Hungary. At the Berlin Municipal Abattoir he was given permission to install and demonstrate a small type of "Boss" hog dehairer. The comparison of work done with "Boss" dehairers over hand methods and foreign-made machines used in these countries was very striking. The demonstration was a success and the machine was purchased by Karl Arnhold, one of the foremost pork packers in Berlin.

### German Hogs Easily Cleaned.

To meet local requirements Mr. Arnhold is compelled to have his hogs slaughtered in the municipal abattoir, and he has had the dehairer installed there to clean his hogs as they are slaughtered.

German hogs are cleaned much more easily and in a shorter time than are the hogs in this country, Mr. Schmidt said. This is accounted for by the fact that they are raised in covered pens and do not acquire the heavy coat of scurf commonly found on hogs raised out-of-doors.



HE PUT THE "BOSS" IN BERLIN.  
Oscar Schmidt, of Cincinnati Butchers' Supply Co., who recently made a survey of European meat plants.

**Financial Notes**

**News Notes and Practical Pointers  
on the Money Side.**

**HORMEL EARNINGS INCREASE.**

Earnings of George A. Hormel & Co. for the quarter ended July 26 applicable to common stock amounted to \$372,404 after depreciation, federal taxes and preferred dividends. This is the equivalent of 75c a share on 433,944 shares of common and compares with 40c a share in the preceding quarter. For the three months ended July 27, 1929, \$632,923 was available for common, or \$1.46 a share.

Earnings for the latest period do not include a market appreciation of \$39,562 on unsold inventory. "This figure of market appreciation is abnormally small," President Jay C. Hormel said in his letter to shareholders, "for the reason that the packing industry has felt a substantial lowering of inventory value in line with the general decline in commodity prices.

"However, the position of this company is exceptionally free from slow moving or speculative merchandise, stocks on hand being barely the minimum required to meat trade demands."

The showing for the third quarter of the company's fiscal year is the best for any three months of the year. Earnings available for common stock during the first quarter of the year were \$351,512, for the second \$198,903 and for the third \$372,404.

The ratio of current assets to current liabilities of the company is more than 6 to 1.

**STANDARD BRANDS FINANCES.**

Net income of Standard Brands, Inc., for the second quarter of 1930 was \$4,211,692, compared with \$3,496,226 in the first quarter. A deficit after profit and loss credit and charges for the second quarter amounted to \$488,049, compared to \$1,514,956 in the first quarter. For the six months operations the total deficit was \$2,003,006.

The gross profit for the quarter just ended was \$12,290,021 and the operating profit \$4,470,732. The net income before dividends was \$4,211,692.

Earnings of the German and South African subsidiaries of the Royal Baking Powder Co. for the preceding quarters are included in the comparative figures.

**HIDE AND LEATHER DEFICIT.**

The American Hide & Leather Co. reports a deficit of \$68,144 for the year ended June 30, 1930, compared with a net loss of \$1,623,357 in the previous year. Figures for the year just ended include a loss of \$75,166 on the sale of fixed assets no longer in use but which carried idle plant expenses. Net sales

for the year totaled \$7,308,488 as against \$10,460,283 in the previous year.

**GLIDDEN SALES OFF.**

Glidden and subsidiaries had aggregate sales in June of \$3,116,674, against \$3,331,027 in the like month of 1929, and for eight months to June 30, of \$25,087,109, against \$23,321,228 for the like 1929 period.

**NOTES OF "NEW COMPETITION."**

Loose Wiles Biscuit and subsidiaries report for the 12 months ended June 30, net profit of \$2,552,115 after interest, depreciation and federal taxes, but before sinking fund appropriations. This is equal to \$2.39 a share on the common stock after allowance for the preferred dividend, as compared with \$2,333,682, in the previous year.

Stockholders of the Beatrice Creamery Company will meet August 8 to vote on proposed increase in authorized preferred stock to 125,000 shares from 80,000 and authorized common stock to 750,000 shares from 500,000. The authorized preferred stock, according to C. H. Haskell, president, will be used to retire preferred stocks and bonds of subsidiary companies.

**PACKER AND FOOD STOCKS.**

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on August 13, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Aug. 6, or nearest previous date:

	Sales	High	Low	—Close—	Week ended	Aug.	Aug.	Aug.
					Aug. 13.	13.	13.	6.
Amal. Leather.	600	2½	2½	2½	Do.	20		
Do. Pfd.	300	4	3½	3½	Do. & L.	2½	2½	
Do. Amer. Stores.	400	17½	17½	17½	Amer. Stores.	21%		
Do. Armor. A.	400	42½	42½	42½	Condny Pack.	43%		
Do. B.	4,900	2%	1½	1½	Do. B.	5		
Do. Del. pfd.	600	57	57	57	Do. Del. pfd.	59½		
Do. Del. pfd.	100	74%	74%	74%	Gobel. Fuds.	75		
Barnett Leather.	500	—	—	—	Do. Pfd.	75		
Beecham Pack.	900	54	54	54	Brennan Pack.	53%		
Bohack. H. C.	—	—	—	—	Do. B.	19		
Do. Pfd.	—	—	—	—	Chick. C. Oil.	20		
Brennan Pack.	—	—	—	—	Childs Co.	48½		
Do. B.	—	—	—	—	Codnby Pack.	48½		
Do. G.	—	—	—	—	Condny Pack.	53½		
Do. H.	—	—	—	—	First Nat. Strs.	40		
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August 16, 1930.

## THE NATIONAL PROVISIONER

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# THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations  
Associated Business Papers, Inc.OFFICIAL ORGAN INSTITUTE OF  
AMERICAN MEAT PACKERSPublished Weekly by The National Provisioner,  
Inc. (Incorporated Under the Laws of  
the State of New York) at 407 So.  
Dearborn Street, ChicagoOTTO V. SCHRENK, President.  
PAUL I. ALDRICH, Vice-President.  
OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH, Editor and Manager

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IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada .....	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

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## Meat Supplies and Drouth

A great deal is being said about drouth conditions and their effect on the corn crop. This in turn raises a question in the mind of the packer regarding the marketing of meat animals.

What influence will a reduced corn crop have on the number and quality of hogs, cattle, and sheep marketed? Is there possibility of the market being glutted with meat animals because of a shortage in feed supplies?

Recent government estimates place the corn crop at anywhere from 500,000,000 to 700,000,000 bus. short of earlier estimates, with the possibility of further damage. Private estimates are somewhat more optimistic. All agree that the heaviest drouth damage is in sections where insufficient corn is grown at any time to take care of local needs.

Corn will take a lot of punishment and still yield fairly well. There is a good deal of question therefore whether the final crop will not show up better than current estimates.

Even if there is a materially reduced corn crop, the farmers of the country have already harvested large wheat, barley and oats crops. These new crops, added to the holdover from last year and a generally slow demand, have resulted in some of the lowest prices for grains since Civil War days.

Farm leaders everywhere are advocating the feeding of wheat to livestock. It is an excellent feed for hogs and sheep but somewhat less desirable for cattle, as they do not like it as well as corn. However, it furnishes an excellent maintenance ration for cattle and a good finishing grain as well, even though they do not gain quite so rapidly on it as on corn.

Wheat for hogs must be cracked or coarse ground, but a bushel of such wheat has about 10 per cent more feeding value than a bushel of shelled corn. At present prices of hogs and at fall prices as indicated by the futures market, the disposition of wheat via the hog route looks considerably more profitable than if sold as grain.

Barley, too, which has a market value less than half that of corn is an excellent feed for hogs, having about 75 per cent the value of corn. There is a

large barley crop and growers would welcome a more profitable outlet than now appears likely unless fed to hogs.

Farmers are getting quicker and better returns from hogs than from any other farm crop. It is doubtful, therefore, if drouth conditions and the possibility of short corn crops will have a material influence on the hog crop in the face of bounteous supplies of other feed grains.

Plain cattle, which depend on pastures for their chief food, may be forced on the market in larger numbers than would normally come at this time. Wherever possible, however, they will be held back because of competition from "westerns" which they will have to meet the next six weeks.

A number of movements are on foot to provide for the maintenance of cattle that would otherwise have to be sacrificed. Local loans are possible for purchasing hay and other feeds and railway rates for transporting such feeds or for moving cattle out of drouth sections have been cut in half.

There appears to be little in the present situation, therefore, to indicate that material disruptions will occur on the marketing side. Neither does the outlet for meats promise to broaden enough soon to warrant any marked increase in prices of live animals.

## Beef Should be a Good Buy

In ordinary times from two-thirds to three-fourths of the cattle coming to market are beef animals. Recently the proportion has been much higher, and at times runs as high as nine-tenths.

As a result of this generous supply of good animals, wholesale beef prices have declined until they are now about one-third under last year.

For several years past good beef animals have been in somewhat small supply. This resulted in prices that seemed high to the consumer in comparison with the prices of other meats. But beef is now an economical buy in all shops that have kept prices in line.

Retailers can cooperate with producers and packers and do their share toward increasing meat consumption—and beef consumption in particular—by featuring beef at this time, at prices in line with costs.

# Practical Points for the Trade

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## Holding Beef for Sausage

The season is near at hand when larger quantities of beef are available for manufacturing purposes than at many times of the year, and the problem presented to many sausage manufacturers is how best to keep this beef for future use.

A Western sausagemaker writes regarding this as follows:

**Editor The National Provisioner:**

We would appreciate it if you will kindly advise us the best way to put up beef plates and beef trimmings for the winter, so that they will not have an off taste when we use them.

Perhaps the most satisfactory way of holding beef for sausage manufacture is freezing. This is done quite extensively, especially during seasons of large supplies.

**Handling.**—The beef should be boned out and cut in pieces not over one-half to one pound in size. It should be handled strictly fresh, going right from the cutting table into the freezer. The freezer should be at a temperature of zero to 10 degs. below.

A common mistake in freezing beef for later use in sausage is to leave the beef in the cooler or the cutting room for some time before freezing, or to freeze it only when there seems nothing else to do with it.

It is important to remember that if beef goes into the freezer in off condition it will come out that way. It should not be expected that meat that is a little off when it goes into the freezer will be improved when it comes out. It will not. Freezing merely preserves the product in the same state in which it was frozen.

When beef is to be frozen for sausage it should be handled as follows:

**Freezing.**—Freeze in thin blocks, say 18 to 29 in. wide and 25 to 30 in. long, but not more than 3 or 4 inches in thickness. It is best to freeze in shallow boxes. These should be made of good substantial lumber so they can be used over and over again. The wood in these boxes should be well surfaced and oiled so it will not absorb any of the meat juices.

Place the meat in the boxes and pack down well. Be sure it goes into the freezer strictly fresh.

When the meat is frozen through, the box should be turned over and shaken so the frozen cake of meat will drop out. These blocks of meat can then be piled up in the storage freezer until needed.

Many sausage makers are of the opinion that better results are secured

with frozen meat if it is not thawed out before using. Where any quantity of frozen meat is used, a meat shaver should be available. This can be bought at moderate cost from any butchers' supply house.

**Processing.**—After shaving either by hand or by machine, put the meat through the grinder, adding fresh meats to insure the binding qualities of the finished sausage, then into the silent cutter with the salt, sugar, saltpeter and spices. It can then be stuffed immediately or put on shelves in the cooler overnight to cure. If stuffed immediately it is well to let the sausage hang in the cooler overnight before it is smoked.

The mixture of frozen trimmings and fresh meat handled in this way can be on a 50-50 basis. If the frozen trimmings are used with hot bull meat, even a larger quantity of the frozen meat can be used.

Little or no ice need be added to this meat mixture as the shaved, frozen meat keeps the mixture cool. This is particularly true if the meat is cured overnight before it is stuffed. When this is done a little ice may be added the next day if thought desirable.

In holding beef for sausage in this way the important things to remember are that the meat must be handled in a strictly fresh condition, it must be frozen in thin slabs, and it should not be thawed out before using.

The same method of handling may be applied to pork trimmings to be held.

## Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name .....

Street .....

City .....

Enclosed find 2-cent stamp.

## To Harden Lard

Soft lard is often troublesome in summer time, especially among smaller packers who are not equipped with chilling machinery. An eastern packer experiencing this trouble says:

**Editor The National Provisioner:**

Please tell us what percentage of stearine it would take to make a reasonably firm lard in warm weather.

We use all the fats from the hog, including the leaf fat, gut fat, back fat and ham and shoulder fats. We render in an open steam jacketed kettle and run the lard into a water jacketed cooler with an agitator and cool and agitate it until it turns a milky color, then run it into tubs.

We get a good grade of lard, but it is not as white or as hard as packers' lard. In cold weather we have no trouble, but in warm weather it gets soft. The trade prefers our lard in cold weather but not when it is warm.

We are not in a position to put in expensive equipment.

Lard stearine may be used to harden lard. Anywhere from 3 to 5 or even 8 per cent of the stearine may be used, depending on the softness of the lard. If the lard is sold locally beef stearine could be used for this purpose, but in lard sold interstate this would have to be indicated on the package. Otherwise there is no objection to the use of the beef product. Lard stearine may be added without indicating this on the package.

This inquirer says that the color of his lard is not so good as some of that sold in his section of the country. Kettle rendered lard is never quite as white as refined prime steam lard. This is generally understood and is not objectionable.

This packer's trouble is probably due to his method of chilling the lard. It is suggested that he purchase a small lard roll which can be chilled with brine. Such a roll can be bought at relatively small cost and could be used in the summer only, if desired.

Chilling the lard over such a roll will avoid the trouble complained of. Cold well water, if available, could be used in the roll instead of brine. However, this water must be 40 degs. or lower and too much lard or too thick a coating must not be put over the roll at one time.

In other words, the quantity of lard put over the roll at one time with well water at 40 degs. must be considerably less than would be put over if brine at a low temperature were used.

Such a roll could probably be used without any increase in labor, as the man operating the roll could pump the lard into the tubs.

Are your questions answered here?

## Handling Lambs' Tongues

A manufacturer of pickled meat specialties asks regarding the handling of lambs' tongues. He says:

Editor The National Provisioner:

For the past few years I have been putting lambs' tongues in cold storage during the warm weather. When I take them out of the freezer some turn gray and others hold their color. I have been storing them away salted and cured. We do not use scalded tongues, but peel them after cooking.

Would you advise storing them away fresh without any preparation so as to have a uniform color when cooked?

Is there anything besides spices and lemons that will put the satisfied taste in the tongues?

The best way to hold lamb tongues is to freeze them. As a lamb's tongue is a small soft piece of meat it can not be held in pickle very long. Therefore it is best to freeze them fresh, take them out of the freezer and cure them as they are wanted.

Off color in stored tongues may be due to the fact that they were not fully covered with pickle. Tongues will pack very close in the barrel and often there is not pickle enough on them to cure properly.

If this inquirer would scald the tongues while fresh and peel them before curing, it would help.

When tongues are fresh, put them in plain salt water for 24 hours before the regular curing pickle goes on. Then see that 100 lbs. of tongues receive 5 gals. of 75 deg. curing pickle.

A small amount of cloves and allspice used with the cooked tongues will give a good flavor.

## Shredding Beef Fat

Is it possible to fully shred beef fat for tallow? A subscriber in a surplus beef-producing country wants to shred fat for tallow the same as fancy fats are shredded for oleo. He says:

Editor The National Provisioner:

We are sending you a sample of rendered fancy beef fat and wonder if you can suggest to us a machine that will shred beef fat for tallow as fine as the sample sent.

As this inquirer no doubt knows, the body fats of beef contain considerably more fiber than the fancy fats from which the finest oleo is made. It is practically impossible, therefore, to shred the fat fine enough to melt out tallow as oleo oil is melted. If such fats are melted at low temperatures, no matter how finely they are shredded, it will not be possible to separate out the tallow except by rendering at higher temperatures.

A number of good machines are on the market for this purpose. In using any of these hashers the fats should be well chilled before putting them through. Otherwise they will mash rather than shred.

## Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

### CORRECT CENTER DISTANCE.

By W. F. Schaphorst, M. E.

A user of power transmission equipment asked recently for the proper distance between belt pulleys. He wanted to know the rule governing the distance between shaft centers where flat belt drive is used.

There was one important thing that the inquirer neglected to state, and that was whether or not the load was a fluctuating one. That is, was the belt subject to shock?

Distance between shaft centers is important if the drive fluctuates considerably. But if there is no load fluctuation, pulleys may be placed as close together as their dimensions will permit. If the drive is subject to shock, the distance between centers should be made proportional to the severeness of the shock and vibration.

A high grade high friction elastic belt should always be used on highly fluctuating drives. But if there is no load fluctuation, belt elasticity is of no value. In fact, elasticity is a liability rather than an asset if the load is perfectly steady. Elasticity causes belt creep, and belt creep is a very close relative of belt slip.

The tendency today is to make the distance between shaft centers shorter and shorter, even in fluctuating drives. It has been demonstrated repeatedly that with a high grade high friction belt, the distance between centers is of less importance than ample arc of contact.

Modern wrapper pulley drives are now handling all kinds of loads at extremely short center distances. Most of the data which are found in hand books on power transmission are based on antiquated practice with old-time low friction belts.

It should be emphasized that nearly everything mechanical has been improved. The modern plain bearing, for

example, is much superior to old plain bearings. Of course there are plain bearings in use today that are no better than the plain bearings that were used 30 years ago. Likewise there are belts in use today that are no better than belts that were used 30 years ago. But the modern flat belt has more than kept pace with other mechanical improvements.

### HUMAN ELEMENT AND ACCIDENT

Facts must be looked squarely in the face if any success in the reduction of accidents is to be expected, in the opinion of Edward N. Fox, secretary of the Refrigeration Section of the National Safety Council in the July news letter of the section.

Once upon a time machinery justly shouldered this responsibility, but now modern machines are usually protected to such an extent that to become injured the men who operate them must become careless even to the point of recklessness. Machinery no longer exacts that terrific toll of distress and we must look in the direction of the true source if relief is to be had.

Every new employee is raw material for an accident. While he is learning a new job and getting used to strange surroundings he is more likely to make a mis-step.

Perhaps the new man has come from a plant where accidents were merely considered hard luck, and taking unnecessary chances was part of the job. There are still plenty of shops like that, but they are becoming fewer. But even if they took accident prevention seriously at his previous job, he still has a lot to learn.

It is often said that accident prevention is the foreman's job. Of course, the conscientious foreman is always on the lookout for accidents before they occur, but he usually has a dozen jobs on his hands at once and only one pair of eyes. He gives the new man a few pointers on the safe way of doing his work before he starts on the job, but much of his training will come from the men who work with him.

Preaching about safety counts for less than setting a good example. If the new man sees that other men work unsafely when the foreman's back is turned he will do the same.

## HELLO, B. A., HOW'S BEEF?

A general reduction of \$6 has been made by the American Telephone and Telegraph Company on all telephone calls between North and South America. With this new schedule of rates, the cost of a conversation between New York and Buenos Aires is now \$30 for the first three minutes and \$10 for each additional minute, instead of the former rates of \$36 and \$12 respectively. The zone charges, for calls between more distant points on the two continents, will remain the same as made at the inauguration of the service on April 3.

Bell System telephones are now connected with practically all telephones in Argentina and with those in nine cities of Chile and in the city of Montevideo, Uruguay.

## What's Your Steam Cost?

Here are the results one packer is obtaining in his boiler room and that are possible, or can be approached, in other meat plants similarly equipped.

Water evaporated per square foot of boiler heating surface, 7.98 lbs.

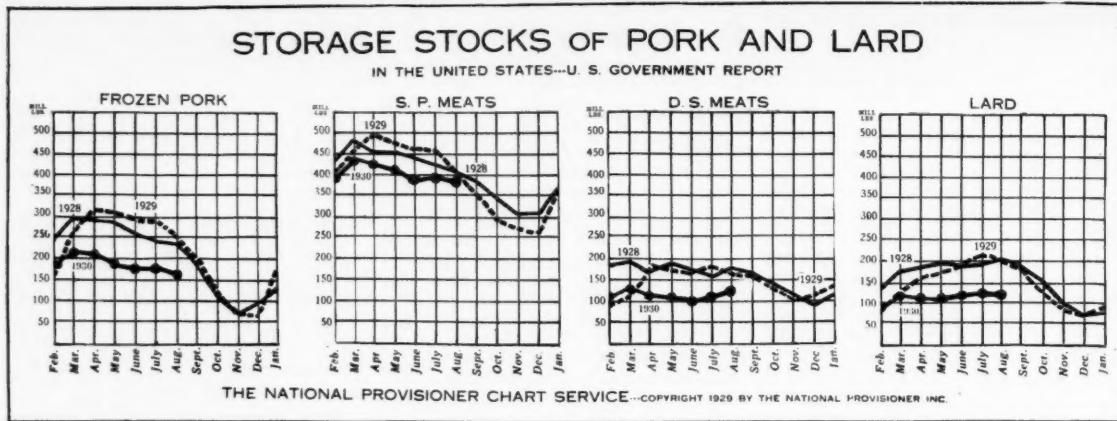
Water evaporated per pound of coal, 8.016 lbs.

Water evaporated per pound of combustible, 10.378 lbs.

A boiler output of 256.88 per cent of rated capacity.

A boiler efficiency of 75.39 per cent.

These results were obtained in one of three tests made recently using coal that analyzed 12,335 B.t.u.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of stocks of pork meats and lard during the first seven months of 1930, compared with those of the same period of 1929 and 1928, as reported by the U. S. Bureau of Agricultural Economics for the country as a whole.

Stocks of frozen and pickled meats showed some decline during the month. Dry salt meats made a gain. Lard stocks showed little change from the previous month. All stocks with the exception of pickled meats are well below those of a year ago. Pickled meats, while slightly lower, approach fairly closely the stocks on August 1 one and two years ago. They are somewhat below the five-year average on that date.

**Frozen Pork.**—Nearly 5,000,000 lbs. less fresh pork went into the freezer during July than in the same month a year ago, and stocks of this product on August 1 were over 70,000,000 lbs. less than on August 1 last year. These stocks are also well under the five-year average on that date. In addition to the small quantities sent to the freezer, stocks of hams and bellies were withdrawn for curing purposes, which further reduced the supplies on hand.

**S. P. Meats.**—Pickled meats have been in good demand. Stocks of fully-cured product have been drawn on freely, and replacements nearly equal to those of a year ago have been made. Hog runs have been well under those of a year ago, with consumer demand good at lower price levels, so that stocks of these meats declined seasonal during the month.

**D. S. Meats.**—Dry salt meats showed a gain of approximately 6,000,000 lbs. curing the month, but are still well under those of a year ago and the five-year average on August 1. About 5,000,000 lbs. less meat went into dry salt cure during the month than in the same time a year ago. This would indicate some slowing up in the movement of the product during the month, in spite of the smaller hog runs, which at this season of the year contain a large percentage of heavy weights.

**Lard.**—Although lard stocks are well under those of a year ago and the five-year average on August 1, they are only slightly below those of a month ago. Lard prices have remained very low until recent activity in the corn market led to the feeling that hog feeds would be limited and that lard stocks would be materially reduced as a result

of drouth conditions. This belief, together with strength in surrounding markets, led to considerable activity in lard and an increase in price. While demand and higher price may not be warranted on these bases, the tactical situation of lard would seem to be sufficient to hold it on a higher price level.

#### MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in cold storage warehouses and meat packing plants in the United States on August 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, were as follows:

	Aug. 1, '30	July 1, '30	5-Yr. Av.
	Lbs.	Lbs.	Aug. 1, Lbs.
Beef, frozen	46,020,000	46,819,000	23,802,000
In cure	9,648,000	9,997,000	8,919,000
Cured	9,054,000	10,075,000	9,242,000
Pork, frozen	157,842,000	174,240,000	190,951,000
D. S. in cure	60,284,000	57,853,000	83,529,000
D. S. cured	54,193,000	50,318,000	87,062,000
S. P. in cure	228,385,000	238,332,000	232,682,000
S. P. cured	151,347,000	158,478,000	162,579,000
Lamb and Mutton, frozen	4,470,000	4,820,000	1,757,000
Misc. Meats	89,731,000	87,980,000	67,611,000
Lard	118,923,000	120,322,000	177,316,000
Product placed in cure during:			
July, 1930	75,697,000	80,721,000	
S. P. pork placed in cure	182,138,000	185,543,000	
Pork, frozen	44,975,000	50,038,000	

#### PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on August 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, are as follows:

	Aug. 1, '30	Aug. 1, '29	July 1, '30
	M. lbs.	M. lbs.	M. lbs.
Butter, creamy	147,207	151,621	106,522
Cheese, American	88,064	78,007	70,860
Cheese, Swiss	6,330	5,534	5,728
Cheese, brick & Munster	1,451	1,205	1,753
Cheese, Limburger	1,452	1,172	1,038
Cheese, all other	10,938	10,252	11,716
Eggs, cases	11,202	8,962	10,743
Eggs, frozen	116,358	91,488	115,134

#### FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on August 1, 1930, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Aug. 1, '30	Aug. 1, '29	July 1, '30
	Lbs.	Lbs.	Lbs.
Broilers	8,256,000	7,284,000	8,089,000
Fryers	2,491,000	1,505,000	3,327,000
Roasters	6,770,000	6,301,000	10,290,000
Fowls	7,117,000	5,728,000	8,629,000
Turkeys	5,883,000	6,420,000	7,469,000
Miscellaneous	16,373,000	13,656,000	16,449,000

#### STOCKS IN COLD STORAGE.

The figures for storage stocks of pork and lard from 1926 to Aug. 1, 1930, on which the chart on this page is based, are as follows:

	1926	Frozen	S. P.	D. S.	Lard.
	Lbs. (1000 omitted)	pork	pork	pork	
Jan.	57,900	294,042	119,617	42,478	
Feb.	98,311	319,728	138,005	46,187	
Mar.	120,115	345,651	144,071	76,145	
Apr.	129,259	346,049	151,286	93,108	
May	124,569	338,905	140,324	98,305	
June	117,366	320,305	136,801	106,824	
July	120,707	334,305	148,164	120,527	
Aug.	133,104	340,667	168,882	153,572	
Sept.	119,964	330,326	172,760	151,233	
Oct.	77,674	293,106	143,572	105,558	
Nov.	40,376	257,726	98,521	72,355	
Dec.	55,294	267,787	67,000	46,828	

	1927	Frozen	S. P.	D. S.	Lard.
	Lbs. (1000 omitted)	pork	pork	pork	
Jan.	97,650	306,904	86,203	49,982	
Feb.	149,560	352,051	86,306	69,495	
Mar.	177,876	382,642	101,154	77,103	
Apr.	183,348	418,724	124,714	92,090	
May	204,608	435,967	129,637	96,611	
June	211,496	432,492	143,002	111,775	
July	220,979	444,778	167,248	146,250	
Aug.	234,428	440,778	185,500	179,029	
Sept.	180,979	371,121	178,123	118,174	
Oct.	126,887	341,460	140,417	104,432	
Nov.	76,788	290,281	100,646	71,600	
Dec.	65,640	277,382	77,145	45,509	

	1928	Frozen	S. P.	D. S.	Lard.
	Lbs. (1000 omitted)	pork	pork	pork	
Jan.	105,221	370,442	119,497	83,780	
Feb.	243,707	460,266	159,769	121,354	
Mar.	322,542	496,478	177,887	164,735	
Apr.	323,403	496,322	178,012	164,506	
May	306,951	480,069	173,652	173,088	
June	288,825	459,878	169,663	186,073	
July	285,720	453,342	174,968	124,465	
Aug.	245,714	408,998	164,473	204,939	
Sept.	174,204	352,630	178,226		
Oct.	103,749	285,553	125,904	126,810	
Nov.	66,046	204,317	101,173	82,432	
Dec.	66,598	293,712	101,183	67,015	

	1929	Frozen	S. P.	D. S.	Lard.
	Lbs. (1000 omitted)	pork	pork	pork	
Jan.	161,811	375,217	143,011	85,217	
Feb.	245,768	424,921	167,561	140,526	
Mar.	291,050	473,916	179,776	173,864	
Apr.	289,754	458,612	178,595	179,428	
May	285,110	452,888	185,580	184,748	
June	256,261	443,044	171,450	183,490	
July	247,015	430,317	163,805	169,699	
Aug.	229,930	412,571	172,294	208,931	
Sept.	176,131	382,750	160,519	175,899	
Oct.	119,201	342,038	139,256	153,690	
Nov.	75,910	304,400	111,092	98,845	
Dec.	84,667	316,280	88,782	68,517	

	1930	Frozen	S. P.	D. S.	Lard.
	Lbs. (1000 omitted)	pork	pork	pork	
Jan.	145,078	368,129	107,782	82,008	
Feb.	178,708	392,015	116,568	92,676	
Mar.	244,824	441,824	122,840	101,114	
Apr.	206,417	430,269	115,683	105,067	
May	189,602	411,705	110,303	104,905	
June	176,851	392,403	105,013	115,270	
July	174,347	305,800	108,230	120,057	
Aug.	157,842	379,732	114,477	118,923	

# Provision and Lard Markets

## WEEKLY REVIEW

**Market Firm—Demand Fair—Shipments Maintained—Live Stock Movement Uncertain—Some Apprehension of Forced Marketing.**

The position of the feed crops is the dominant one in the provision market situation. The sensational reports regarding damage to crops and the possible reaction on the movement of live stock continues to be a very great influence in the livestock and product position.

In view of the widespread extent of the drouth, it is apprehended that certain sections may be forced to sell live stock, but on the other hand, the efforts of the National and state governments to help the situation through various agencies, including the railroads, may result in minimizing the possible forced marketing. Where stock is handled entirely on ranges the situation may be more serious than in the farming sections of the country.

Secretary Hyde's statement shows that there are 198 counties in Virginia, West Virginia, Maryland, Ohio and Indiana in which the drouth has caused a serious shortage of feed for livestock. If the seriousness of the situation is limited to the areas mentioned, the conditions will be by no means as serious as feared. The rains in the past two days have relieved conditions in many sections and have helped in others.

### Corn Damage Considerable.

Analysis of the Government's weekly weather report, while showing serious loss in corn, does not portray, excepting in limited areas, any excess shortage in supplies. The condition of pastures is very low, however, and also of ranges. The comparative figures of the estimated yields of feedstuffs are, as follows, (000,000) omitted:

	5-year Av., 1924-28.	July 1, 1929.	Aug. 1, 1930.	1930.
Corn	2,700	2,614	2,802	2,212
Oats	1,372	1,234	1,324	1,316
Barley	2,204	2,044	3,822	1,900
Total grain	6,276	5,891	7,952	5,430
Sorghums	4,441	4,253	4,751	3,917
Hay, Tame, (Tons)	93.6	101.8	85.4	83.5
Hay, Wild, (Tons)	13.5	12.9	13.6	11.9
All Hay, (Tons)	107.1	114.7	99.0	95.4

In regard to food supplies there is no evidence of scarcity, excepting possible in vegetables in localities of excessive drouth. The figures of the food supplies in the country on the basis of foodgrains, vegetables and fruits show totals but slightly below the average.

In addition to the supply of food grains the carryover of wheat is about 150,000,000 bu. over the average, making a total supply of food grains of a crop of 917,000,000 bu., excess carry-over 150,000,000 bu., total 1,067,000,000 bu.

In view of the relative country price of wheat and corn, it is probable that there will be a distinct increase in the amount of wheat used for feeding. Some of these estimates are as high as 75,000,000 bu. In this connection, the statement comes from Washington that experiment stations have demonstrated that wheat, if properly fed, is as good as corn, or better, for cattle and hogs and is nearly as good as corn for sheep. It is pointed out, however, that care

must be exercised in using wheat so as to feed it in proper form and in proper proportion.

If it is possible to use 75,000,000 bu. of wheat, of which there is an ample supply, in addition to the normal wheat feeding, it will be a very material factor in taking care of the wheat surplus and supplementing the grain supply.

**PORK—Demand was fair in the East, and the market held steady. Mess at New York was quoted at \$30.50; family, \$33.50; fat backs, \$21.50@25.00.**

**LARD—The market averaged firmer, due to a fair domestic trade, strength in hogs and the upturn in futures. At New York, cash demand was moderate. Prime western was quoted at 11.45@11.55c; middle western, 11.30@11.40c; City, 11c; refined continent, 11.1c; South America, 12%c; Brazil kegs, 13%c; compound, car lots, 10½c; smaller lots, 10¼c.**

At Chicago regular lard in round lots was quoted at September price; loose lard, 40c under September; leaf lard, 65c under September.

*See page 37 for later markets.*

**BEEF—The market at New York was steady with a fair demand. Mess was quoted at \$22.00; packet, \$19.00@22.00; family, \$23.00@25.00; extra India mess, \$40.00@42.00; No. 1 canned**

corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South America, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

### GERMAN CASINGS MARKET.

Conditions on the German casings market during the month of June may be described as having been depressed and very uncertain says the American Trade Commissioner at Hamburg. Very little interest was shown for beef casings, and although the demand for hog casings was very dull it brightened up slightly towards the end of the month. The hot weather has adversely affected trade in fat ends, the consumption of which was exceptionally poor.

The inquiry for beef middles was poor, only very small hand-to-mouth business to cover daily requirements having passed. There were adequate stocks of both North and South American middles in Germany which it is thought are hardly likely to be cleared until the fall business sets in.

The demand for hog middles is said to have improved somewhat and there are no stocks of any importance on hand. It is reported that both Denmark and Sweden are sold out for several weeks in advance in hog middles and prices are accordingly commencing to climb.

The inquiry for sheep casings has improved and prices are higher.

## Light Hogs Cut-Out Better Than Heavies

Shortage in hog receipts at the 11 principal markets, compared with those of a week and a year ago, resulted in sharply higher prices toward the end of the week. This increase in price, however, showed little reflection in green meats, resulting in a somewhat less satisfactory cut-out value for hogs for the week.

However, should runs continue to be small, it is probable that product prices will be forced to higher levels and even though current cut-out values are not quite so good as those of a week ago and product will be sent to cure at well over current prices for both fresh and cured meats, the outlook is good in view of the low stocks of all meats.

Nevertheless the fact should not be lost sight of, that the general buying power of the public is not strong and

that the movement upward in the general industrial situation has not yet begun in spite of some strong basic conditions. When that movement does start there will be many demands for the consumer's dollar and meat can expect to get only a nominal share.

During the week the heavier hogs showed a less satisfactory cut-out value than the lighter averages, the latter being in considerably smaller supply and the price of green cuts from these averages is relatively higher.

The following test is worked out on the basis of average yields for packer dress, and average costs and credits. With the decline in numbers of hogs slaughtered costs will mount in most plants, therefore local costs and credits should be substituted by each packer in figuring just what yield and cost are.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$ 2.32	\$ 2.32	\$ 2.32	\$ 2.32
Picnics	.70	.66	.62	.54
Boston butts	.66	.66	.66	.66
Pork loins	2.43	2.17	1.50	1.27
Bellies	2.06	1.94	1.02	.40
Bellies (D. S.)	....	....	.71	1.35
Fat Backs (D. S.)	....	....	.47	.55
Plates and jowls	.15	.17	.17	.21
Raw leaf	.20	.21	.22	.22
P. S. lard, rend. wt.	1.31	1.32	1.26	1.21
Spare ribs	.11	.10	.10	.10
Lean trimmings	.13	.13	.13	.13
Rough feet	.03	.03	.03	.03
Tails	.02	.01	.01	.01
Neck bones	.04	.03	.03	.03
Total cutting value	\$10.16	\$9.95	\$9.25	\$9.03
Total cutting yield	65.50%	66.75%	68.50%	70.00%
Crediting edible and inedible killing offal to the above total cutting values and deducting from these the live cost plus all expenses, the following results are shown:				
Loss per cwt.	\$ .16	\$ .20	\$ .84	\$ .76
Loss per hog	\$ .27	\$ .58	\$ 1.90	\$ 2.18

**PORK PRODUCTS EXPORTS.**

Exports of pork products from principal ports of the United States during the week ended August 9, 1930:

**HAMS AND SHOULDERS INCLUDING WILTSHIRES.**

	Jan. 1,			
	Week ended — '30 to Aug.			
	Aug.	Aug.	Aug.	Aug.
Total	1,325	1,674	2,082	83,248
To Belgium	.....	10	2	9
United Kingdom	1,223	1,385	1,933	67,558
Other Europe	.....	.....	6	547
Cuba	6	73	1	2,933
Other countries	96	216	129	10,854

**BACON, INCLUDING CUMBERLANDS.**

	Jan. 1,			
	Week ended — '30 to Aug.			
	Aug.	Aug.	Aug.	Aug.
Total	1,762	3,101	1,142	71,783
To Germany	43	4,108	83	3,743
United Kingdom	1,514	1,574	842	38,805
Other Europe	152	254	145	16,277
Cuba	1	30	3	7,820
Other countries	52	135	68	4,598

**LARD.**

	Jan. 1,			
	Week ended — '30 to Aug.			
	Aug.	Aug.	Aug.	Aug.
Total	7,828	14,974	7,485	43,427
To Germany	2,048	6,450	982	80,865
Netherlands	298	1,081	456	26,797
United Kingdom	3,149	3,871	3,640	154,736
Other Europe	518	634	449	49,048
Cuba	1,514	1,379	758	47,220
Other countries	301	1,559	1,190	74,731

**PICKLED PORK.**

	Jan. 1,			
	Week ended Aug. 9, 1930.			
	Hams and shoulders	Bacon	Lard	Pickled pork
	M lbs.	M lbs.	M lbs.	M lbs.
Total	172	197	54	18,571
To United Kingdom	7	75	5	1,940
Other Europe	32	23	12	1,041
Canada	80	71	12	4,841
Other countries	53	28	45	10,749

**TOTAL EXPORTS BY PORTS.**

	Jan. 1,			
	Week ended Aug. 9, 1930.			
	Hams and shoulders	Bacon	Lard	Pickled pork
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,825	1,762	7,828	172
Boston	81	52	252	25
Detroit	1,001	458	1,438	7
Portland	197	10	809	79
Key West	.....	1	884	5
New Orleans	16	17	981	24
New York	30	1,224	3,515	32
Philadelphia	.....	.....	.....	.....

**DESTINATION OF EXPORTS.**

	Jan. 1,			
	Week ended Aug. 9, 1930.			
	Hams and shoulders	Bacon	Lard	Pickled pork
	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:	.....	.....	.....	.....
United Kingdom (Total)	1,223	1,514	.....	.....
Liverpool	704	1,195	.....	.....
London	279	112	.....	.....
Manchester	32	.....	.....	.....
Glasgow	161	183	.....	.....
Other United Kingdom	47	24	.....	.....

	Jan. 1,			
	Week ended Aug. 9, 1930.			
	Hams and shoulders	Bacon	Lard	Pickled pork
	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:	.....	.....	.....	.....
Germany (Total)	2,048	6,450	982	80,865
Hamburg	.....	.....	.....	.....

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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—A fair volume of trade and a lower trend featured tallow in the East the past week, the market feeling the influence of unsettled outside conditions and refusal of consumers to come up in sellers' ideas. A fair volume of trade passed at New York at 5½c for extra. This was followed by reports of a moderate business at 5½c, f.o.b. It was apparent that offerings dried up around the 5½c level, with sellers holding for 5½c. Some were asking as high as 6c. The tone in the West was relatively steady. This was helpful, but buyers continue in a comfortable position, and withdraw when the market displays any particular strength.

At New York, special loose was quoted at 5½c; extra, 5½@5½c; edible, 6½c nominal.

At Chicago, the market appeared to be closely sold up on tallow. Offerings were limited and at steady prices, particularly for nearby shipment. A fair movement the latter part of the previous week on prime packer tallow was reported and helped somewhat.

At Chicago, edible was quoted at 6½c; fancy, 6½@6½c; prime packer, 6c; No. 1, 5½@5½c; No. 2, 4%@4%c.

At the London auction this week, 1,250 casks were offered and 751 sold at prices unchanged to 1s 6d higher than the previous sale. Mutton was quoted at 29s to 31s; beef, 28s to 38s; good mixed, 25s 6d@28s. At Liverpool, Australian tallow was quiet but steady. Fine was quoted at 30s 9d, while good mixed was quoted nominally at 30s.

**STEARINE**—Demand was a little better this week, but the market was firmer in the East. Sales of oleo were reported at 8½c New York, and the market was quoted at that figure. At Chicago, demand was rather quiet, but the market was steady. Oleo was quoted at 8c.

**OLEO OIL**—A slightly firmer feeling was in evidence in the market at New York and demand was a little better. Extra was quoted at 10%@10½c; medium, 9%@10c; lower grades, 9%c. At Chicago the market was rather quiet but steady. Extra was quoted at 10c.

See page 37 for later markets.

**LARD OIL**—Demand was small and routine, but the undertone was steady. Edible at New York was quoted at 12%@13c; extra winter, 10½c; extra, 10½c; extra No. 1, 10c; No. 1, 9%c; No. 2, at 9½c.

**NEATSFOOT OIL**—Trade was rather quiet, but the market was steady. Pure at New York was quoted at 12c; extra, 10c; No. 1, 9%c; cold test, 16%c.

**GREASES**—A fair volume of business was reported in greases in the East, but the undertone was easier influenced by developments in competitive quarters. Sellers, after holding firmly, came down slightly in their ideas, and buyers, while showing mod-

erate interest, were inclined to back away as soon as prices eased. On the whole, there was no particular pressure of supplies, but demand was not general and conditions are such that prices readily follow the developments in tallow.

At New York, yellow and house were quoted at 5@5½c according to quality; A white, 5½@5½c; B white, 5%c; choice white, 6@6½c.

At Chicago the market in greases appears well sold up, with offerings limited. A good inquiry was in evidence for choice white. Some reported a good demand for medium and low grades. At Chicago, brown was quoted at 4%@4%c; yellow, 5@5½c; A white, 5½@5½c; B white, 5%@5½c; choice white, 5%@5½c.

## By-Products Markets

Chicago, August 11, 1930.

### Blood.

Sales have been made at \$3.25 Chicago. South American has sold at \$3.25 c. i. f.

Ground and unground ..... \$ @3.25

Unit Ammonia.

Unground, 11½ to 12% ammonia	\$3.00@3.25 & 10
Unground, 6 to 8% ammonia	3.00@3.25 & 10
Liquid stick	2.75@3.00
Steam bone meal, special feeding, per ton	38.00@40.00

### Digester Feed Tankage Materials.

Offerings are not large, and the market is stronger. Good tankage can be sold at \$3.25 & 10c, Chicago.

### Unit Ammonia.

Unground, 11½ to 12% ammonia	\$3.00@3.25 & 10
Unground, 6 to 8% ammonia	3.00@3.25 & 10
Cattle switches, each*	1½ @ 2½c

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

ket is stronger. Buyers are offering 80c.

Per Ton.

Hard pressed and exp. unground, per unit protein	\$ .80@ .85
Soft prsd. pork, ac. grease & quality	50.00@55.00
Soft prsd. beef, ac. grease & quality	40.00@45.00

### Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

Raw bone meal for feeding	\$ @31.00
Steam, ground, 3 & 50	27.00@28.00
Steam, unground, 3 & 50	25.00@26.00

### Gelatine and Glue Stocks.

Market continues featureless. Few offerings are being made. Buyers show little interest.

Per Ton.

Kip stock	\$35.00@38.00
Calf stock	42.00@45.00
Hide trimmings	30.00@32.00
Horn plaths	29.00@32.00
Cattle jaws, skulls and knuckles	30.00@31.00
Sinews, pizzles	30.00@32.00
Pig skin scraps and trim, per lb.	3½ @ 4c

### Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade	\$85.00@160.00
Mfg. skin bones	50.00@70.00
Cattle hoofs	25.00@30.00
Junk bones	17.00@18.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

### Animal Hair.

There is practically no interest. The market is easier, but no sales are reported.

Calf and field dried	1½ @ 1½c
Processed, grey, ammonia, per lb.	2 @ 2½c
Processed, grey, winter, per lb.	4c
Cattle switches, each*	1½ @ 2½c

\* According to count.

### CHINESE CASINGS IMPORTS.

Imports of Chinese casings during the first six months of 1930 were valued at \$619,000, according to cabled advices from Shanghai to the U. S. Department of Commerce.

Watch the "Wanted" page for opportunities.

**Heat CONTROL**

Powers Thermostatic Regulators are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results.

27 Years of Specialization in Temperature Control  
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Also 35 other cities.

**The POWERS REGULATOR CO.**

**THE KENTUCKY CHEMICAL MFG. CO., Inc.**  
COVINGTON, KY. Opposite Cincinnati, Ohio

**Buyers of Beef and Pork Cracklings**  
Both Soft and Hard Pressed



# Vegetable Oil Markets

## WEEKLY REVIEW

**Trade Fair—Market Irregular—Crude Steady—Lard Firm—Cash Oil Trade Moderate—Cotton Progressing—Consumption Report Satisfactory.**

A fair volume of trading featured cotton oil on the New York Produce Exchange the past week, the market backing and filling under mixed commission house and refiners' operations. There was scattered buying and covering the early part of the week on mixed cotton crop reports and strength in feed grains, but profit taking and local pressure, together with weakness in cotton, satisfied the demands and brought about a setback.

While some refiners' brokers were on the selling side of September, which created fears of deliveries on September contracts, other refiners' brokers bought September on a scale down, presumably lifting of hedges. There was some selling of October, part of which was thought to represent new hedging pressure, but the latter was not heavy as crude oil ruled steady and was not moving very freely.

Ring sentiment, as a result of scattered beneficial showers, continued mostly against the market, but the drought in the South was not completely broken. The trade, however, appeared satisfied with the progress of the new crop, although it was admitted that unless generous rains were received over a good part of the belt this month, more or less deterioration could readily take place.

### Consumption Holds Up Well.

The oil market, with operations on a moderate scale, easily congests on both sides, and the technical pit conditions cuts considerable figure. The fact that the lard spread widened considerably was encouraging to some in that it placed compound in a better competitive position. The bears stressed the liberal carryover, however, as well as the prospects for a large new crop production.

The July consumption ran about as expected or 306,000 bbls., against 301,000 bbls. the previous year. The season's consumption was 3,622,000 bbls.,

against 3,635,000 bbls. the previous year.

The carryover into the new season was 800,000 bbls., against 919,000 bbls. the previous season, 903,000 bbls. two seasons ago and 1,042,000 bbls. three years ago. A carryover of 800,000 bbls., taking the average monthly consumption the past season at 302,000 bbls., is a little more than 2½ months supplies. This indicates quite clearly that there will be sufficient old oil to take care of the demand until oil from the new crop begins to flow rather freely.

### Crude Market Active.

Consuming demand the past week was moderate, but deliveries against old orders continue rather good. The consumption of oil, for months past has been at a rather steady figure, and there is little or nothing in sight to seriously check distribution at the present time. This situation makes for a

condition where the price developments are more or less dependent upon the movement in lard and the developments with the new crop. The Government report indicated a cotton crop of 14,362,000 bales, against 14,828,000 bales the previous season. The Government corn crop estimate was sensational, as expected, at 2,212,000,000 bu., against 2,802,000,000 bu. the previous month and 2,622,000,000 bu. last year.

What effect the small production of feed grains this season will have on hog values later on remains to be seen, and while substitution of corn will most likely become necessary, nevertheless there are some official contentions that wheat is just as good an animal feed as the yellow cereal.

The crude markets were moderately active, with some sales at 7c in the Southeast and Valley and 6½c in Texas. The movement of new seed is slow, as yet, and there does not appear to be any disposition on the part of the mills at this time to sell ahead much crude at the ruling levels. The market later in the week in the Southeast and Valley was quoted at 6½@7c and in Texas at 6c.

**COTTONSEED OIL—Market transactions at New York:**

### Friday, August 8, 1930.

	—Range—			Closing	
	Sales	High	Low		
Old				830 a	...
Spot				830 a	...
Aug.				830 a	...
Sept.	7500	870	855	855 a	858
Oct.	1100	865	838	856 a	860
Dec.	4100	870	855	857 a	862
New				770 a	...
Nov.				780 a	...
Dec.	1	800	800	780 a	800
Jan.	2	803	803	790 a	808
Feb.				790 a	820
Mar.	4	844	820	820 a	830
April				833 a	840

Sales, including switches, Old 12,700 bbls., New 7 Contracts. Crude S. E. 7 Sales.

### Saturday, August 9, 1930.

Old	—Range—	Closing
Spot		825 a
Aug.		826 a
Sept.	1700	860 853 860 a
Oct.	100	867 867 867 a
Dec.	1100	864 860 862 a

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 14, 1930.—Crude cottonseed oil very dull at 6½@7c; forty-one per cent protein cotton seed meal, \$36.50; loose cotton seed hulls nominal at \$6.50. Weather is still hot and dry.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 14, 1930.—Prime cottonseed oil 6½c; all other commodities nominal.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company**

Chicago, Illinois

**HAMMOND'S  
Mistletoe  
MARGARINE**

New		
Nov.	770 a	805
Dec.	780 a	805
Jan.	790 a	815
Feb.	790 a	820
Mar.	821 a	835
April	827 a	843

Sales, including switches, Old 2,900 bbls., New NIL Contracts. Crude S. E. 7 Sales.

Monday, August 11, 1930.

Old		
Spot	850 a	
Aug.	830 a	
Sept.	3300 856	855
Oct.	859 a	862
Dec.	1000 857	855
New		
Nov.	770 a	800

### South Texas Cotton Oil Co. Houston, Texas

Manufacturer of

### Hydrogenated Oils

Cotton Seed and Peanut, for

**SHORTENING  
MARGARINE**

and Confectionery Trades

### The Edward Flash Co.

17 State Street  
NEW YORK CITY

**Brokers Exclusively  
ALL VEGETABLE OILS  
In Barrels or Tanks  
COTTON OIL FUTURES  
On the New York Produce Exchange**

The Procter & Gamble Co.  
refiners of all grades of

### COTTONSEED ▼ OIL ▼

PURITAN—Winter Pressed Salad Oil

BOREAS—Prime Winter Yellow

VENUS—Prime Summer White

STERLING—Prime Summer Yellow

WHITE CLOVER—Cooking Oil

MARIGOLD—Cooking Oil

JERSEY—Butter Oil

HARDENED COTTONSEED OIL—for Shortenings and Margarines  
(58°-60° titre)

COCONUT OIL  
MOONSTAR—Coconut Oil  
P & G SPECIAL—(hardened) Coconut Oil

General Offices, Cincinnati, Ohio

Cable Address: "Procter"

Dec.		780 a	800
Jan.		790 a	805
Feb.		800 a	820
Mar.	2	825	825 a
April		834 a	850

Sales, including switches, Old 4,300 bbls., New 2 Contracts. Crude S. E. 7 Sales.

Tuesday, August 12, 1930.

Old			
Spot		855 a	
Aug.		840 a	
Sept.	1600	856	851
Oct.	600	852	852
Dec.	200	853	852 a
New			
Nov.		775 a	795
Dec.	2	790	788
Jan.	2	809	809
Feb.		800 a	820
March	3	820	820 a
April		825 a	835

Sales, including switches, Old 2,400 bbls., New 7 Contracts. Crude S. E. 6% bid.

Wednesday, August 13, 1930.

Old			
Spot		855 a	
Aug.		840 a	
Sept.	5600	855	845
Oct.	3400	853	846
Dec.		845 a	850
New			
Nov.		770 a	790
Dec.		775 a	785
Jan.		780 a	799
Feb.		785 a	805
Mar.	2	813	813
April		810 a	815

Sales, including switches, Old 9,000 bbls., New 2 Contracts. Crude S. E. 6%@7.

Thursday, August 14, 1930.

Spot		840 a	
Aug.		840 a	
Sept.	849	837	837 a
Oct.	846	837	837 a
Nov.	831	831	820 a
Dec.	846	837	836 a

See page 37 for later markets.

**COCOANUT OIL**—Demand was rather poor, and the market displayed an easier tone. Offerings were fair. At New York, tanks were quoted at 6½c, but there were intimations that 6c might produce sales on firm bids. At the Pacific Coast, nearby tanks were quoted at 5¾c; future tanks, 6c.

**CORN OIL**—Demand was good and the market was strong as a result of the corn crop situation. At New York, sales were reported at 7½c up to 7¾c, and prices were quoted at 7¾c f.o.b. mills.

**SOYA BEAN OIL**—There was little or no interest in this market, and a purely nominal situation prevailed. New York drums were quoted 8@8½c; Pacific Coast tanks, 8¾c.

**PALM OIL**—An easier situation prevailed in this quarter, although selling pressure was moderate. Demand, however, was slow, with consumers looking on. At New York, spot Nigre was nominally 6@6½c; shipment Nigre, 5.40c; Spot Lagos, 6½@7c nominal; shipment Lagos, 5¾c.

**PALM KERNEL OIL**—While demand was rather limited, there was very little pressure on this market, and the tone was fairly steady at New York. Bulk oil was quoted at 5%@6c.

**OLIVE OIL FOOTS**—A stronger situation in Europe and a better demand in the East, with light offerings, brought about a stronger market at New York, particularly for shipment stuff. Sales of the latter were reported at 7c. At New York, spot foots were quoted at 7½@7½c; shipment foots, 7@7½c.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market nominal. **COTTONSEED OIL**—Demand for store oil was moderate, and the market was irregular with futures. Spot oil was quoted nominally ¾c over September; Southeast and Valley crude, 6¾c @7c; Texas, 6¾c bid.

### MEMPHIS PRODUCTS MARKETS. (Special Report to The National Provisioner.)

Memphis, Tenn., Aug. 13, 1930.—Cottonseed products are inactive, due largely to the fact that new seed has not begun to move in volume. Buyers show some timidity in making bids on account of the fact that it was understood new seed was moving in Southern Mississippi. The census report issued this morning had very little effect on the seed market. It is quite probable that with the approaching movement of new seed the volume of trading in this market will be much larger.

Cottonseed meal, contrary to seed, was very active. The market opened strong, spot dealers buying in good volume against overnight's sales. The market advanced rapidly on Fall meal to \$36.50, at which point it met with considerable resistance. Later in the session, hedge selling began to develop, and this selling was augmented by the weakness in the grain market.

The momentum of this combined selling carried the market to 50c per ton under last night's close. The volume of trading was larger than some days past, total sales being 4,200 tons. As yet meal offerings are still rather limited, but on the other hand the demand from consuming markets seems to have been very much curtailed.

Grain reports showed shortage of foodstuffs, and although the market may be expected to fluctuate considerable at this season, one would assume that meal was well worth the price.

### EMPLOYEES SHARE PROFITS.

Dividends amounting to over \$900,000 were paid by Procter & Gamble to employees of the company who are profit sharers, for the year ended June 30, 1930. This is the largest sum ever paid in an annual period since the inauguration of the plan 43 years ago.

Employees who are members of the profit-sharing plan either own outright or have subscribed for 235,636 shares of the company's common stock, the value of which, figured on the basis of the present market, is approximately \$18,000,000.

The company also have a year-round guaranteed employment plan, whereby a minimum of 48 weeks' work per year with full pay is assured.

### HULL OIL MARKET.

Hull, England, Aug. 13, 1930.—(By Cable.)—Refined cottonseed oil, 3ls; Egyptian crude cottonseed oil 27s 6d.

## The Week's Closing Markets

### FRIDAY'S CLOSINGS

#### Provisions.

Hog products continued under pressure of liquidation, December sagging about 1c lb. from recent highs. There is some hedge selling, but profit taking and commission house absorption halted downturns. Hog receipts are moderate and the hog markets steady.

#### Cottonseed Oil.

Cotton oil is under pressure owing to weakness in cotton and favorable weather. There is some September liquidation due to some hedge selling and poor support other than refiners absorbing September on a scale down. Crude, southeast, eased to 6½c. There is little or nothing doing. Valley and Texas cash trade moderate, professionals fearing September tenders and increasing hedging against new crop.

Quotations on cottonseed oil at New York Friday noon were: Old contract.—Aug., \$8.30 bid; Sept., \$8.28@\$8.30; Oct., \$8.26@\$8.30; Nov., \$8.10@\$8.30; Dec., \$8.23@\$8.28.

New contract.—Nov., \$7.50@\$7.70 bid; Dec., \$7.60@\$7.72; Jan., \$7.70@\$7.82; Feb., \$7.75@\$7.95; March, \$7.90@\$8.00; April, \$7.90@\$8.15.

#### Tallow.

Tallow, extra, 5½c.

#### Stearine.

Stearine, oleo, 8½c.

### FRIDAY'S GENERAL MARKETS.

New York, Aug. 15, 1930. — Lard, prime western, \$11.55@\$11.65; middle western, \$11.40@\$11.50; city, 10%@\$11c; refined continent, 11%c; South American, 12½c; Brazil kegs, 13½c; compound, 10½c.

### BRITISH PROVISION MARKETS.

General provision market quiet. A. C. hams showing a declining tendency, with very little demand. Practically no demand for square shoulders; very poor demand for picnics; a fairly good demand for pure lard.

Friday's prices were as follows: Hams, American cut, 93s; Liverpool shoulders, square, 74s; hams, long cut, 104s; picnics, 71s; short backs, 84s; bellies, clear, 81s; Canadian, 87s; Cumberland, 79s; Wiltshires, none; spot lard, 57s 3d.

### NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)

New Orleans, La., Aug. 11, 1930.—The cottonseed oil market ruled firm and more active during the early part of last week, in sympathy with higher cotton, lard and corn. Prices advanced about 75 points. An easier tone developed on Friday and while cotton futures declined about 70 points, cottonseed oil held up better than expected. The close on Saturday showed advances of 40 to 60 points on the week.

A short corn crop should mean higher hogs, and interest in lard has greatly increased. While lard has advanced some 70 to 75 points, it is still considered too low compared with hogs

and other commodities. Lard statistics continue very bullish, exports for the past week totaling 5,288,000 lbs. Chicago lard stocks, as of August 1, were 61,460,836 lbs., against 11,328,989 lbs. last year.

The Government's cotton crop estimate of 14,362,000 bales, issued August 8, was based on conditions prevailing on August 1, but since that time the situation in the Central and Western areas has become more serious, especially for late-planted cotton, which is reported to be blooming at the top, and shedding and deteriorating rapidly in numerous sections.

The crop in most of the Belt is a few days earlier than last year and considerably earlier than in 1928. Fruiting is more advanced than last year in the Carolinas, Georgia, Tennessee and south Texas, but less advanced in other states. Weevil damage has been curtailed due to the low temperatures during the winter months and dry, hot weather during June and July.

Refined cottonseed oil closed steady on Saturday, with bleachable prime summer yellow quoted at 7.70 and prime summer yellow 7.20, an advance of 35 points on the week.

Crude is reported to be moving in fair volume from south Texas points, and new oil is expected from Alabama, Mississippi, and Louisiana in the next 10 days. Texas crude was quoted at 66½ bid on Saturday, with Valley and Southeast at 67½ bid.

### PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Aug. 9, 1930, are as follows:

West. drsd. meats:	Week ended Aug. 9.	Prev. week,	Cor. week, 1929.
Steers, carcasses	2,275	2,272	2,358
Cows, carcasses	593	834	876
Bulls, carcasses	246	532	461
Veals, carcasses	958	1,581	1,122
Lambs, carcasses	12,742	14,776	8,200
Mutton, carcasses	965	769	1,274
Pork, lbs.	448,588	394,844	351,672

Local slaughters:	Week ended Aug. 9.	Prev. week,	Cor. week, 1929.
Cattle	1,415	1,173	1,296
Calves	2,056	2,166	2,294
Hogs	9,630	11,333	12,426
Sheep	5,961	5,169	6,476

### BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Aug. 9, 1930, with comparisons, are as follows:

West. drsd. meats:	Week ended Aug. 9.	Prev. week,	Cor. week, 1929.
Steers, carcasses	2,407	2,554	2,346
Cows, carcasses	995	1,119	1,534
Bulls, carcasses	17	10	29
Veals, carcasses	915	1,465	1,038
Lambs, carcasses	19,924	22,052	15,056
Mutton, carcasses	350	590	627
Pork, lbs.	478,649	432,186	317,481

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 15, 1930, show exports from that country were as follows: To England, 104,873 quarters; to the Continent, 43,025 quarters.

Exports of the previous week were as follows: To England, 87,159 quarters; to the Continent, 9,713 quarters.

### GERMAN "MARGOEL" A SUCCESS.

"Margoel," the association of independent German vegetable oil and margarine manufacturers formed in 1929 for the purpose of combating the expansion of the Dutch-English margarine combination, announced recently that its efforts have been fully successful, according to advices received by the U. S. Department of Commerce. The efforts of the association are directed at safeguarding the interests of the independent German vegetable oil and margarine manufacturers against the Dutch-English group to secure further holdings in the German vegetable oil and margarine industry. It was reported that since the formation of this association not a single German margarine or oil mill has been absorbed by the Dutch-English concern.

### P. & G. BUYS BRITISH PLANTS.

R. R. Dupree, vice-president of Procter & Gamble Co., returned from Europe on August 5, after negotiating the purchase of Thomas Hedley Company, Newcastle-on-Tyne, England. This company has an annual output of 750,000 boxes of soap at the Newcastle plant and a candle factory at Birmingham with an output of 15,000,000 lbs. annually. The Hedley purchase was a cash transaction, effective June 30, 1930. It will provide another outlet for American cottonseed oil products, he said.

Mr. Dupree denied reports that he had made efforts to purchase the Cadum Soap Company, Paris. Neither had he made overtures to soap or vegetable oil company in Germany, he said.

### MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products at New York for week ended August 8, 1930:

Point of origin.	Commodity.	Amount.
Argentina—Cured beef rounds	.....	10,913 lbs.
Argentina—Meat products	.....	10,976 lbs.
Brazil—Canned corned beef	.....	28,800 lbs.
Canada—Frozen beef quarters	.....	173
Canada—Hams	.....	9,159 lbs.
Canada—Smoked bacon	.....	621 lbs.
Canada—Calf livers	.....	980 lbs.
Czecho Slovakia—Canned meats	.....	1,200 lbs.
Denmark—Canned meats	.....	914 lbs.
Germany—Sausage	.....	4,984 lbs.
Germany—Smoked meats	.....	1,918 lbs.
Hungary—Canned meats	.....	550 lbs.
Norway—Meat cakes	.....	890 lbs.
Italy—Hams	.....	2,480 lbs.
Italy—Sausage	.....	1,037 lbs.
Italy—Sausage	.....	1,404 lbs.
Paraguay—Canned corned beef	.....	3,600 lbs.
Spain—Dry sausage	.....	132 lbs.
Sweden—Sausage	.....	330 lbs.

### COCOANUT OIL IMPORTS.

Imports of copra into the United States during the month of May, 1930, amounted to 42,177,657 lbs.; value \$1,657,644. Cocoanut oil imports totaled 34,867,789 lbs.; value \$2,126,627. The chief sources of supply were the Philippine Islands and British Malaya.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City, Aug. 1, to Aug. 13, 1930, totaled 5,554,555 lbs.; tallow, 140,000 lbs.; greases, 284,000 lbs.; stearine, 4,000 lbs.

### DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended August 9, 1930, amounted to 5,226 metric tons, compared with 4,676 metric tons for the same period of 1929.

August 16, 1930.

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Aug. 14, 1930.

**CATTLE** — Compared with a week ago: Medium weight and weighty steers steady after recovering early decline, which had sent values to new low levels since 1926; closing undertone firm at week end advance; yearlings steady for week, butcher heifers and heiferettes 25c or more higher; cutter and common cows, 25@40c up; beef cows, 25c lower; bulls, strong to 25c higher; vealers, steady. Extreme top weighty steers for week, \$10.25; yearlings, \$11.00. Bulk weighty steers sold on decline at \$8.00@\$9.25, similar kinds closing at \$8.75@9.75. Most native and western grass steers, \$5.50@7.00 on both killer and stocker account. Week's extreme top heifer yearlings, \$10.75; light yearlings, scaling 750 lbs. downward, very scarce all week. There is no evidence of liquidation due to drought, supply thin cattle, both native and westerns, being small.

**HOGS** — Continued light receipts main bullish factor in week's trade; small packers and shippers dependable buyers. Supply of heavy butchers diminishing, compared with a week ago, and are 50@65c higher, heavier weights showing most advance; top, \$10.35, highest since June 16. Late bulk 170 to 230 lbs., \$10.10@10.25; 240 to 310 lbs., \$9.75@10.10; packing sows, largely \$8.35@8.75, smooth sorts upward to

\$9.00 and above; pigs, barely steady at \$8.50@9.50; light lights, \$9.75@10.15.

**SHEEP** — Compared with a week ago: Lambs, 25@35c higher, natives up most; shippers and city butchers competed actively for choice kinds late. Sheep are strong. Closing bulks: Native ewe and wether lambs, \$9.00@9.50, several loads \$9.75, few \$9.85, week's top; bucks, \$8.00@8.50, few \$8.75; throwouts, \$5.50@6.00; range lambs, \$9.25, early; top, \$9.35; fat ewes, \$3.00@4.00; feeding lambs, \$6.00@6.65, averaging mostly 60 to 65 lbs.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Aug. 14, 1930.

**CATTLE** — Some weakness was in evidence on beef steers at the opening of the week, but moderate receipts and an improved dressed beef demand was responsible for some reaction on later days, especially on lightweight offerings. Good and choice steers and yearlings scaling from 1,000 lbs. down are strong to 25c higher than a week ago, while other native fed steers are closing around steady. Western grassers are steady to strong, with the lighter weights getting the best action. Choice 940-lb. yearlings scored \$11.00; best light weight fed heifers brought \$10.50. Most of the fed natives sold from \$7.75@9.25, fed westerns ranged from \$6.50@7.50 and straight grassers at \$4.50@6.25. Slaughter steers and bulls held

steady, and vealers were unchanged with the top at \$10.00.

**HOGS** — A stronger feeling featured the hog market most of the time, and substantial advances were registered. All grades and weights scaling from 250 lbs. down are 50@60c over a week ago, with the late top at \$10.05, the highest since June 9. Weightier arrivals were slow at the close, and final values are 35@40c higher. Packing grades were in demand at 50@75c higher rates at \$8.75 down.

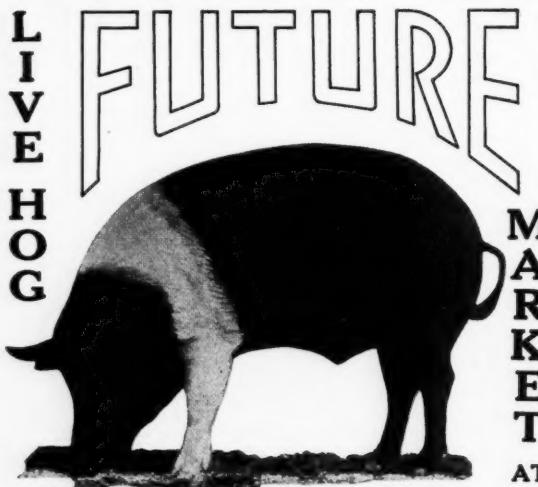
**SHEEP** — Fat lamb values are unevenly 15@40c higher than a week ago, with western offerings showing most of the upturn. Best range lambs brought \$9.25 at the close, with most sales from \$8.60@9.00. Desirable natives reached \$8.90, with others selling from \$8.00@8.65. Mature sheep held steady, with fat ewes at \$3.50@4.00.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Aug. 14, 1930.

**CATTLE** — Fat steers and yearlings were moderately uneven during the week, yearlings getting the best action and showing a touch of strength. Weighty steers and medium weights were slow, with current prices weak to 25c lower for the week. Other killing classes show only slight change for the week. Bulk of the fed steers and yearlings cleared at \$7.75@9.50, with several loads of light steers and yearlings \$10.00@10.25, and choice yearlings \$10.60. Practical top on vealers held at \$9.50, with odd head of choice selected kinds up to \$10.50.



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**HOGS** — Substantial price advances were recorded in the hog division. Demand was broad, both from packers and shippers, and all classes ruled higher. In a general way, comparisons Thursday with Thursday, show values 50@65c higher. On Thursday bulk of the 160- to 230-lb. averages sold \$9.60@9.75; top, \$9.85; 230- to 270-lb. weights, \$9.25@9.60; 270- to 350-lb. averages, \$8.60@9.25; packing sows, largely \$8.00@8.50.

**SHEEP**—While receipts have been of seasonal volume, there has been a decrease in the number of slaughter lambs available, and this has proven a bullish factor, with comparisons Thursday with Thursday uncovering a net advance on lambs of 50@75c, while sheep have held firm. On Thursday, bulk slaughter range lambs sold \$9.00@9.25; top, \$9.50; native lambs, \$8.50@9.00; fed clipped lambs, \$8.50; fed yearlings, up to \$6.75; good and choice slaughter ewes, \$3.00@4.00.

### ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 14, 1930.

**CATTLE**—The price gap between light weight fed steers and yearlings and weighty and heavy kinds continued widening this week. Compared with one week ago: Light weight fed steers and yearlings and comparable weight western steers sold steady; all others 25c lower; mixed yearlings and heifers, 25@50c lower; western heifers, 50c lower; beef cows, cutters and low cutters, steady; medium bulls, 25c higher; vealers, 25c lower. Bulk of native steers registered \$7.00@9.75; top yearlings, \$10.60. Most western steers, \$4.65@5.60; top, \$6.90; fat mixed yearlings and heifers, largely \$8.50@9.25; top, \$10.40; cows, largely \$4.00@5.25; low cutters, \$2.75@3.25.

**HOGS**—Prices trended higher in all hogs for the Thursday to Thursday period. Light and medium weight butchers scored mostly 70c advance; top, 50c up at \$10.50; some extreme heavies up 85c. Pigs and light lights, 25c higher to 25c lower; sows, 25@50c higher. Bulk 160-270 lbs., late, \$10.20@10.45; 290-300 lbs., \$9.75@10.00; sows, \$7.85@8.25.

**SHEEP**—Lambs were penalized 25@50c this week, while throwouts and sheep held steady. Bulk of fat lambs late to packers, \$8.50; top, \$9.00 to butchers. Throwouts went at \$4.00; fat ewes, \$2.50@3.50.

### SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Aug. 14, 1930.

**CATTLE**—Fed light yearlings ruled strong under active demand, while matured steers found little competition and finished weak to 25c lower. Choice light yearlings topped freely at \$10.35, numerous loads brought \$10.00@10.25, and most grain feds cashed at \$8.25@10.00. Choice medium weight beeves stopped at \$9.25, and most sales occurred at \$8.75 down. No change developed for other slaughter classes. Choice light heifers ranged up to \$9.75, and most cows cleared at \$4.50@5.75. The practical vealer top remained at \$9.00; medium bulls, \$5.25@6.25.

(Continued on page 42.)

### LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 14, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

**Hogs (Soft or oily hogs and roast-ing pigs excluded):**

Lt. lt. (140-180 lbs.) gd-ch..... \$ 9.50@10.25 \$ 9.25@10.25 \$ 8.80@ 9.75 \$ 8.90@ 9.00 \$ 8.75@ 9.00

Lt. wt. (160-180 lbs.) gd-ch..... 10.00@10.35 10.10@10.45 9.50@ 9.85 9.70@10.00 9.75@ 9.00

(180-200 lbs.) gd-ch..... 10.10@10.35 10.25@10.50 9.60@ 9.85 9.70@10.05 9.75@ 9.00

Med. wt. (200-220 lbs.) gd-ch..... 10.10@10.35 10.30@10.50 9.90@ 9.85 9.65@10.05 9.75@ 9.00

(220-250 lbs.) gd-ch..... 9.90@10.25 10.25@10.45 9.40@ 9.75 9.60@10.00 9.25@ 9.75

Hvy. wt. (250-290 lbs.) gd-ch..... 9.75@10.10 9.90@10.35 8.95@ 9.60 9.40@10.00 9.00@ 9.65

(290-350 lbs.) gd-ch..... 9.50@10.00 9.50@10.00 8.75@ 9.25 9.00@ 9.50 8.65@ 9.25

Pig. sows (275-500 lbs.) med-ch..... 8.00@ 8.75 7.75@ 8.25 7.75@ 8.50 7.60@ 8.75 7.65@ 8.60

Sltr. pigs (100-130 lbs.) gd-ch..... 8.50@ 9.75 8.00@ 9.25 ..... 7.75@ 8.85 8.75@ 9.00

Av. cost & wt. Thurs. (pigs excl.) 9.18-256 lbs. 9.81-211 lbs. 8.63-273 lbs. 9.30-215 lbs. 8.35-276 lbs.

**Slaughter Cattle and Calves:**

**STEERS (000-900 LBS.):**

Choice ..... 10.50@11.25 10.50@11.00 9.50@10.75 9.50@10.75 10.00@10.75

Good ..... 9.50@10.50 8.75@10.50 8.50@ 9.50 8.00@ 9.75 9.00@10.00

Medium ..... 8.25@ 9.50 5.50@ 8.75 7.00@ 8.50 5.75@ 8.00 7.50@ 9.00

Common ..... 5.75@ 8.25 4.25@ 5.50 5.00@ 7.00 4.25@ 5.75 5.00@ 7.50

**STEERS (900-1,100 LBS.):**

Choice ..... 10.00@11.00 10.25@10.75 9.25@10.60 8.75@10.25 9.50@10.50

Good ..... 9.25@10.25 8.25@10.25 8.25@ 9.50 8.00@ 9.50 8.50@ 9.75

Medium ..... 7.75@ 9.50 5.50@ 8.25 7.00@ 8.50 5.75@ 8.00 7.00@ 8.75

Common ..... 5.25@ 7.50 4.25@ 5.50 5.00@ 7.00 4.75@ 5.75 5.00@ 7.25

**STEERS (1,100-1,300 LBS.):**

Choice ..... 9.50@10.50 9.25@10.25 8.75@ 9.75 8.75@10.00 9.00@10.00

Good ..... 8.75@10.00 7.50@ 9.25 7.75@ 9.25 7.75@ 8.75 8.00@ 9.25

Medium ..... 7.25@ 8.75 5.50@ 7.50 6.50@ 8.00 5.75@ 8.00 6.50@ 8.25

**STEERS (1,300-1,500 LBS.):**

Choice ..... 9.25@10.25 9.00@ 9.75 8.50@ 9.50 8.75@10.00 8.75@ 9.75

Good ..... 8.50@ 9.50 7.50@ 9.00 7.75@ 8.50 7.75@ 8.75 7.75@ 9.00

**HEIFERS (550-850 LBS.):**

Choice ..... 10.25@10.75 9.75@10.75 9.00@10.00 9.00@10.50 9.50@10.25

Good ..... 8.75@10.25 8.00@ 9.75 7.75@ 9.25 8.00@ 9.50 8.25@ 9.50

Medium ..... 7.25@ 9.50 6.25@ 8.00 6.50@ 8.25 6.25@ 8.00 6.75@ 8.75

Common ..... 5.00@ 7.25 4.25@ 6.25 4.00@ 6.50 4.50@ 6.25 4.25@ 6.75

**COWS:**

Choice ..... 6.50@ 7.50 6.25@ 7.00 6.25@ 7.25 6.00@ 7.00 6.25@ 7.25

Good ..... 5.50@ 6.75 5.25@ 6.25 5.00@ 6.25 5.00@ 6.50 5.25@ 6.50

Com-med ..... 4.50@ 5.50 4.00@ 5.25 4.00@ 5.00 3.75@ 5.00 4.00@ 5.25

Low cutter and cutter ..... 3.50@ 4.75 2.50@ 4.00 2.75@ 4.00 2.50@ 3.75 2.75@ 4.00

**BULLS (YRLS. EX. BEEF):**

Gd-ch. ..... 6.25@ 7.00 6.00@ 7.00 6.25@ 7.00 6.00@ 6.75 6.25@ 7.00

Cut-med. ..... 5.00@ 7.00 4.00@ 6.25 4.25@ 6.25 3.50@ 6.00 4.00@ 6.25

**VEALERS (MILK-FED):**

Gd-ch. ..... 11.00@13.00 10.00@11.50 8.50@10.50 7.50@10.00 10.00@12.50

Medium ..... 9.50@11.00 7.50@10.00 7.00@ 8.50 5.50@ 7.50 7.50@10.00

Cul-com. ..... 7.00@ 9.50 3.50@ 7.50 4.00@ 7.00 3.50@ 5.50 5.00@ 7.50

**CALVES (250-500 LBS.):**

Gd-ch. ..... 6.50@ 8.50 7.00@ 9.00 6.50@ 9.00 6.00@ 7.50 5.50@ 7.50

Com-med. ..... 4.00@ 6.50 4.00@ 7.00 4.00@ 6.50 3.00@ 6.00 3.00@ 5.50

**Slaughter Sheep and Lambs:**

Lambs (90 lbs. down) gd-ch..... 8.75@10.00 8.00@ 9.00 8.75@ 9.50 8.25@ 9.25 7.75@ 9.00

Medium ..... 7.25@ 8.75 6.50@ 8.00 7.00@ 8.75 7.25@ 8.25 6.50@ 7.75

(All weights)—Common ..... 5.00@ 7.25 4.00@ 6.50 4.75@ 7.00 5.00@ 7.25 4.50@ 6.50

**Yearling Wethers:**

(90-110 lbs.)—Med-ch. ..... 5.00@ 7.75 5.00@ 7.00 4.00@ 6.00 4.50@ 7.00 4.00@ 6.50

Ewes: (90-120 lbs.)—med-ch. ..... 2.75@ 4.00 2.50@ 3.50 2.50@ 4.00 2.50@ 4.00 2.50@ 3.75

(120-150 lbs.)—Med-ch. ..... 2.25@ 3.75 2.25@ 3.25 2.25@ 3.75 2.25@ 3.75 2.00@ 3.50

(All weights)—Cul-com. ..... 1.00@ 2.75 1.00@ 2.50 1.00@ 2.50 1.00@ 2.50 1.00@ 2.50

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10 Kennett, Murray & Co., Nashville, Tenn.

11 Kennett, Murray & Co., Omaha, Neb.

12 Kennett, Murray & Brown, Inc., Sioux City, Iowa



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, Aug. 9, 1930, with comparisons, are reported to The National Provisioner as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,886	1,934	14,014
Swift & Co.	5,643	1,381	15,523
Morris & Co.	1,070	1,252	6,655
Wilson & Co.	3,908	1,757	8,973
Anglo-Amer. Prov. Co.	441	593	—
G. H. Hammond Co.	1,614	1,439	—
Libby, McNeill & Libby.	403	—	—
Brennan Packing Co.	5,758	hogs;	Independent
Packing Co., 369 hogs; Boyd, Lunham & Co., 100	—	—	hogs;
Hygrade Food Products Corp., 3,430 hogs;	—	—	—
Agar Packing Co., 3,601 hogs; others, 28,987 hogs;	—	—	—
Total: Cattle, 10,365; calves, 3,306; hogs, 51,669; sheep, 45,165.	—	—	—

## KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,500	1,126	3,460	5,572
Cudahy Pkg. Co.	2,312	907	2,550	4,722
Fowler Pkg. Co.	522	5	—	—
Morris & Co.	2,408	854	2,080	4,760
Swift & Co.	2,942	807	6,087	4,989
Local butchers	863	39	795	54
Total	14,613	4,468	18,516	24,717

## OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	4,535	15,883	7,626
Cudahy Pkg. Co.	4,705	11,177	12,001
Dold Pkg. Co.	739	6,054	7,229
Morris & Co.	2,030	—	—
Swift & Co.	4,187	8,993	14,521
Eagle Pkg. Co.	22	—	—
Geo. Hoffman & Co.	17	—	—
McMeyerow Pkg. Co.	2	—	—
Omaha Pkg. Co.	62	—	—
So. Omaha Pkg. Co.	42	—	—
Lincoln Pkg. Co.	234	—	—
Nagle Pkg. Co.	336	—	—
J. Roth & Sons	22	—	—
Sinclair Pkg. Co.	461	—	—
Wilson & Co.	879	—	—
E. K. Corrigan & Co.	—	3,015	—
Kennett Murray Co.	—	5,508	—
J. W. Murphy	—	4,998	—
Other hog buyers	—	14,001	—
Total	18,284	68,529	41,977

## ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,601	1,573	1,193	2,844
Swift & Co.	2,972	1,392	2,874	4,689
Morris & Co.	985	76	396	—
East Side Pkg. Co.	1,188	110	1,378	—
American Pkg. Co.	235	—	2,225	481
Hill Pkg. Co.	—	—	200	—
Krey Pkg. Co.	129	110	3,237	52
Others	5,430	1,004	24,037	1,624
Total	13,615	4,787	33,483	9,690

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,054	607	8,582	12,039
Armour and Co.	2,270	340	3,702	3,646
Morris & Co.	2,225	238	5,062	2,064
Others	1,746	221	7,824	1,045
Total	10,304	1,406	25,140	18,794

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,317	76	9,929	4,808
Armour and Co.	1,905	77	9,961	5,145
Swift & Co.	1,692	89	5,484	4,913
Smith Bros.	—	—	79	—
Local butchers	175	43	—	—
Order buy ers and packer shipments	2,911	20	19,631	1,120
Total	8,000	305	45,084	15,986

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,510	863	1,194	132
Wilson & Co.	1,838	1,098	1,660	225
Others	151	—	504	—
Total	3,400	1,961	3,358	357

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	548	360	4,000	953
Jacob Dold Co.	458	10	2,904	30
F. W. Dold	102	—	371	—
Dunn-Osterberg	142	—	—	—
Keefe-Le Steurgreen	10	—	—	—
Wichita D. B. Co.	23	—	—	—
Total	1,283	370	7,275	983

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,768	1,786	4,957	2,904
Cudahy Pkg. Co.	373	781	570	—
Swift & Co.	2,658	2,652	7,637	4,347
United Pkg. Co.	1,247	110	—	14
Others	613	229	6,254	6
Total	6,654	5,718	19,318	7,271

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,000	3,071	5,371	1,361
U. D. B. Co., N. Y.	56	—	—	—
R. Gums & Co.	67	28	100	66
Armour and Co., Mill.	310	1,537	—	—
Armour and Co., Chi.	47	—	—	—
N.Y.B.D.M.C., N. Y.	36	—	—	—
Butchers	198	279	109	338
Traders	103	13	31	1
Total	1,823	4,928	5,811	1,766

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,007	2,856	14,730	4,191
Kingan & Co.	575	494	8,038	1,116
Armour and Co.	251	100	1,701	—
Indianapolis Abt. Co.	1,040	—	292	649
Brown Bros.	104	71	148	8
Riverview Pkg. Co.	—	—	88	—
Meier Pkg. Co.	96	6	312	4
Ind. Prod. Co.	34	8	144	26
Schussler Pkg. Co.	—	292	—	—
Art Wabnitz	36	56	—	21
Hoosier Abt. Co.	6	—	—	—
Others	633	96	203	1,557
Total	9,934	8,696	25,898	7,572

	Cattle.	Calves.	Hogs.	Sheep.
Sam Gall's Sons	6	—	328	—
John Hilberg & Son	94	—	69	95
E. Kahn's Sons Co.	1,904	256	4,513	1,537
Kroger G. & B. Co.	330	116	1,893	—
J. Lohrey Pkg. Co.	7	—	229	—
Wm. G. Rohm's Sons	153	85	—	—
A. Sander Pkg. Co.	6	—	1,081	—
J. Schlaiber's Sons	203	208	—	231
J. & F. Schrot's Sons	14	—	2,286	—
John F. Stegner	278	164	—	111
J. Vogel & Sons	6	5	337	—
Ideal Pkg. Co.	—	—	523	—
Others	100	—	3,905	—
Total	3,456	948	14,167	2,371

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	593	59	1,463	7,447
Armour and Co.	449	93	1,127	2,869
Blayney-Murphy	374	102	1,421	326
Others	711	150	982	656
Total	2,127	404	4,993	11,298

## RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Aug. 9, 1930, with comparisons:

	CATTLE.
Chicago	19,565
Kansas City	14,613
Omaha (incl. calves)	18,284
St. Louis	13,615
St. Joseph	10,304
Sioux City	9,000
Oklahoma City	3,490
Wichita	2,283
Denver	1,217
St. Paul	1,217
Milwaukee	1,823
Indianapolis	3,934
Cincinnati	3,456
Total	108,148
	97,487
	101,842

	HOGS.
Chicago	51,660
Kansas City	15,516
Omaha	65,520
St. Louis	35,483
St. Joseph	25,140
Sioux City	45,084
Oklahoma City	3,358
Wichita	7,275
Denver	4,968
St. Paul	19,318
Milwaukee	5,811
Indianapolis	25,898
Cincinnati	14,167
Total	299,527
	315,660
	315,660

	SHEEP.
Chicago	46,165
Kansas City	24,717
Omaha	41,977
St. Louis	34,345
St. Joseph	18,794
Sioux City	357
Oklahoma City	15,986
Wichita	983
Denver	9,690
St. Paul	10,467
Milwaukee	12,298
Indianapolis	5,146
Cincinnati	2,371
Total	325,241
	315,660
	315,660

## CATTLE.

	Cor. week,	Prev. week,
Chicago	18,374	18,108
Kansas City	16,665	17,405
Omaha	11,832	11,328
St. Louis	10,205	12,298
St. Joseph	9,458	9,458
Sioux City	6,631	6,631
Oklahoma City	3,558	3,558
Wichita	4,753	6,352
Denver	5,005	5,971
St. Paul	19,318	25,230
Milwaukee	6,208	—
Indianapolis	27,826	35,325
Cincinnati	13,103	13,389
Total	325,241	315,660

	SHEEP.
Chicago	53,105
Kansas City	23,358
Omaha	17,405
St. Louis	21,322
St. Joseph	12,211
Sioux City	5,132
Oklahoma City	5,005
Wichita	5,797
Denver	5,005
St. Paul	12,217
Milwaukee	5,146
Indianapolis	5,554
Cincinnati	2,371
Total	325,241
	315,660
	315,660

|  | WEEKLY AVERAGE PRICE OF LIVESTOCK. |
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| --- | --- |

August 16, 1930.

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended August 9, 1930, with comparisons:

## CATTLE.

	Week ended Aug. 9.	Prev. week.	Cor. week, 1929.
Chicago	19,561	16,574	18,108
Kansas City	19,082	20,483	20,903
Omaha	17,371	13,453	10,352
St. Louis	17,113	10,254	10,298
St. Joseph	9,833	8,224	7,324
Sioux City	7,320	8,205	5,737
Wichita	1,653	1,275	2,892
Fort Worth	1,415	1,173	1,206
Philadelphia	1,038	804	1,420
Indianapolis	6,453	7,670	
New York & Jersey City	5,451	4,220	5,790
Oklahoma City	5,222	2,299	2,596
Cincinnati	2,409	2,005	2,570
Total	108,142	94,845	107,356

## HOGS.

	51,669	105,556	119,066
Chicago	18,516	19,572	23,550
Kansas City	42,264	38,687	30,064
Omaha	23,399	25,730	31,222
St. Louis	17,527	14,372	25,487
St. Joseph	25,360	27,110	20,263
Sioux City	4,702	4,753	6,352
Wichita	9,300	11,333	4,257
Fort Worth	16,020	11,942	11,569
Philadelphia	3,358	3,594	6,441
Indianapolis	13,400	14,424	13,853
New York & Jersey City	5,299	5,134	4,739
Total	231,144	312,257	358,030

## SHEEP.

	45,165	38,071	53,453
Chicago	24,717	26,233	20,483
Kansas City	38,128	42,127	28,554
Omaha	9,600	10,467	12,655
St. Louis	17,749	20,717	21,263
St. Joseph	15,057	15,876	9,037
Sioux City	983	795	1,429
Wichita	4,000	4,027	
Fort Worth	5,961	5,169	6,476
Philadelphia	1,076	610	1,050
Indianapolis	537	579	416
New York & Jersey City	3,547	3,059	2,171
Oklahoma City	7,755	7,000	2,763
Total	168,077	225,926	228,585

## CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended August 7, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

## BUTCHER STEERS.

	1,000-1,200 lbs.	Same week, Aug. 7.	Prev. week.	Aug. 7.
Toronto	\$ 8.00	\$ 8.00	\$11.35	
Montreal	7.50	8.00	11.00	
Winnipeg	7.50	8.00	10.50	
Calgary	6.50	7.25	9.35	
Edmonton	6.00	6.50	9.00	
Prince Albert	6.00	.....	8.50	
Moose Jaw	6.00	.....	9.00	
Saskatoon	7.75	7.00	9.00	

## VEAL CALVES.

	\$11.50	\$11.00	\$15.50
Toronto	11.50	11.00	15.50
Montreal	9.50	9.50	13.50
Winnipeg	11.00	9.00	13.00
Calgary	8.50	9.00	10.50
Edmonton	9.00	9.00	10.00
Prince Albert	7.50	7.50	9.50
Moose Jaw	8.00	8.50	11.00
Saskatoon	8.00	8.00	10.00

## SELECT BACON HOGS.

	\$13.25	\$12.75	\$15.00
Toronto	12.00	11.00	12.50
Montreal	13.25	13.00	14.75
Winnipeg	12.00	12.00	14.25
Calgary	11.75	11.60	13.75
Edmonton	11.85	12.00	13.50
Prince Albert	11.75	11.70	14.25
Moose Jaw	11.70	12.20	14.15
Saskatoon	11.45	11.75	14.05

## GOOD LAMBS.

	\$10.50	\$11.50	\$15.50
Toronto	12.00	11.00	12.50
Montreal	8.50	10.00	13.75
Winnipeg	7.50	8.00	11.00
Calgary	8.00	7.50	10.00
Edmonton	8.00	8.00	10.50
Prince Albert	7.50	8.00	10.50
Moose Jaw	7.50	8.00	10.50
Saskatoon	7.50	8.00	10.00

## THE NATIONAL PROVISIONER

SIOUX CITY LIVESTOCK.  
(Continued from page 39.)

HOGS—Hog prices made further upturns this week, and the top quotation, \$9.80, was the highest since mid-June. All interests were substantial buyers, resulting in 40@50c advances for butchers and 75c better values for packing sows. Most 170- to 240-lb. butchers brought \$9.50@9.75 and weighty types ranged down to \$9.00 and below. Sows sold principally at \$8.00@8.50, with a few best lights at \$8.60.

SHEEP—Lambs benefited by a 50c rise in values, while aged sheep displayed 25c upturns. Choice Idaho lambs topped freely at \$9.25 late, and best native offerings moved at \$8.75@8.90. Fat ewes continued scarce, but the few represented sold at \$8.75 down. Choice light selections were quotable at \$4.00.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Aug. 13, 1930.

CATTLE — For the past week's period, steers, yearlings and butcher heifers met with a strong to 25c higher market, while cows and bulls ruled weak to 25c lower. Vealers enjoyed a sharp advance, selling recently about \$1.00 or more higher for the period. Best mixed yearlings cashed at \$10.25, with a few other loads at \$9.85@10.00, while several loads of fed medium and heavyweight steers sold from \$8.00@8.75. Some plain Montana steers cashed at \$6.25@7.00. Common and medium cows cleared largely at \$4.00@5.00; comparable heifers, \$5.00@6.50; low cutters, \$3.00@3.75; bulls, \$5.25@5.75. Vealers of good to choice quality sold from \$10.00@12.00, with several real choice droves up to \$12.50.

HOGS—Swine prices recorded uneven 10@25c advances, lighter weights scoring the minimum upturn. Desirable 160 to 225 lbs. went at \$9.50@9.75; 225 to 325 lbs., \$8.75@9.50; sows, \$7.75@8.25; pigs and light lights, \$8.75.

SHEEP—Fat lambs recovered losses of late last week and finished steady.

Native lambs bulked at \$7.50@8.50; common throwouts, \$4.50; fat ewes, \$2.50@3.50. No westerns arrived.

## JULY FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection at various centers in July, 1930, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore	6,487	2,202	47,826	5,111
Buffalo	8,494	2,150	60,130	8,243
Chicago	140,326	41,810	520,317	239,088
Cincinnati	14,079	9,004	52,681	14,114
Cleveland	6,583	9,008	52,511	11,818
Denver	5,573	1,596	19,456	1,777
Detroit	5,608	6,390	66,603	7,844
Ft. Worth	28,294	23,647	17,263	17,263
Indianapolis	13,712	4,014	79,205	15,490
Kansas City	70,243	17,089	177,413	123,421
Milwaukee	11,855	30,463	105,568	6,807
N. S. Yards	29,905	14,250	79,237	58,494
New York	27,876	59,521	66,140	26,056
Omaha	79,478	4,907	216,558	176,219
Philadelphia	4,070	8,716	60,350	22,401
St. Louis	14,861	10,054	123,042	10,313
St. Paul	37,220	14,250	128,449	63,752
So. St. Joe.	28,250	5,085	68,035	103,421
So. St. Paul	37,414	13,118	138,028	19,542
Wichita	4,701	1,502	32,435	5,323
All others	132,942	86,316	1,056,351	25,165

Total:  
July, 1930... 709,739  
July, 1929... 706,084  
7 mos. ended  
July, 1930... 3,477,492  
7 mos. ended  
July, 1929... 4,617,126

2,682,880 28,772,219 7,702,924

## LOS ANGELES SLAUGHTERS.

Livestock slaughter at Los Angeles during the first six months of 1930 was larger than during any similar period in the history of that market, with the exception of lamb slaughter, which was exceeded in 1924.

Cattle slaughter in this period totaled 161,647, hogs 374,971 and sheep 405,924. The cattle slaughter shows an increase of 9,000 over a year ago and of 32,000 over the 1923 period. Hog slaughter shows only a slight increase over 1929, but is nearly 5,000 head greater than in 1923. Lamb slaughter shows an increase of 34,000 over the first half of 1929 and more than 10,000 over the 1923 period.

Watch "Wanted" page for bargains.

## STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of May and June, 1930, based on reports received from 4,040 manufacturers and dealers, and stocks disposed of during the former month, are reported as follows:

	Stock on hand or in transit: June 30, 1930.	Deliveries during May, 1930.
Cattle, total hides	4,076,528	4,055,007
Steers, hides	1,381,325	1,302,254
Cows, hides	1,394,160	1,452,700
Bulls, hides	1,401,450	1,557,549
Inch-skinned, hides	1,109,307	1,172,528
Hides, .....	41,136	43,206
Buffalo, hides	2,435,590	1,300,300
Calf, total skins	2,737,545	2,504,834
Green-salted, skins	608,045	505,475
Dry or dry-salted, skins	437,721	414,152
Kip, total skins	397,727	352,122
Green-salted, skins	39,994	62,030
Dry or dry-salted, skins	154,801	189,307
Horse, colt, ass, and mule	34,490	34,290
Hides, .....	30,117	28,004
Front, whole front	69,205	71,200
Butts, whole butts	282,440	266,169
Shanks	34,490	33,612
Spots, pickled pieces	30,117	28,004
Goat, kid, skins	34,490	33,612
Cabretta, skins	1,176,750	1,047,425
Sheep and lamb, total skins	12,969,002	11,396,779
Wool skins	1,281,791	1,229,060
Shearlings, skins	1,270,371	1,244,360
Without wool—dry, skins	9,705,852	8,453,603
Skivlers, dozens	611,988	409,756
Fleshers, dozens	72,178	64,391
Kangaroo and wallaby, skins	7,509	8,406
Deer and elk, skins	307,955	327,086
Pig and hog, skins	217,891	171,073
Pig and hog strips, pounds	98,444	93,252
Seal, skins	510,296	486,341
Without wool—dry, skins	54,025	36,948
Skivlers, .....	.....	8,200

\*Represents deliveries by packers, dealers and importers.

## Hide and Skin Markets

### Chicago.

**PACKER HIDES**—There was a fair trade in packer hides during the week at prices steady with previous sales, with two exceptions, for all descriptions moving.

One packer moved early in the week a line of hides of various descriptions totaling about 30,000 July and August takeoff. Another moved about 22,000 and a third about 8,000. Sales of further scattered lots totaled about 40,000. These sales just about cleaned up the market to date.

Spready native steers are nominally 14½@15c. Heavy native steers were included in the sales this week at 13½c. Heavy butt branded and heavy Texas steers also went at the same price. Last sales of extreme native steers reported were at 12c. At the moment heavy branded steers seem to be in the best demand. Colorado steers moved at 13c and sales of light Texas steers were made at 12½c; extreme light native steers, 11c.

One packer sold 4,000 light native cows at 10½c. This is ½c down from last trading. Other lots of this description also moved earlier at this price. Some packers are still trying for 11c, it is said. Branded cows were included in sales this week at 10c, steady with last trading, one packer moving 7,000 at this price. This description seems to be the weakest on the list at the present time.

Last sales of native bulls were reported at 7c, and the market is quoted at this figure.

The South American market eased off \$2.50 gold on sales of 22,000 hides, equal to 12 9/16c. Sales last week were at 13 ¼@13½c.

**SMALL PACKER HIDES**—The market is quiet due to the closely sold-up position, sales last week having about cleaned up the stocks. Last sales of native all-weights were at 10½c and branded at 10c. Native bulls are quoted nominally at 7c and branded at 6c.

In the Pacific Coast market June-July hides sold this week at 9c for steers and 8c for cows.

**HIDE TRIMMINGS**—Quoted \$30.00 @32.00 per ton nominal at Chicago.

**COUNTRY HIDES**—Country hides are slow. Some allweights, averaging 48 lbs., are reported to have sold at 7¾c selected, delivered. Buyers are bidding 7½c. Some lighter average hides sold at 8c selected, delivered. Cows and steers, 60 lbs. up, are draggy and quoted at 7c nominal. Extremes are priced at 9½@10c on sales made this week. Buff weights are offered at 8c, which is ½c down from last sales reported. Some are reported to have changed hands at this figure. Buyers, however, are reluctant to pay over 7½c. Extremes are quoted at 9½c, nominal; bulls, 4½@5c.

**CALFSKINS**—The market is quiet, only a few scattered small lots moving this week. Big packer skins are quoted at 19c, last paid; Chicago city skins, 16½c nominal. Buyers are bidding 15c for city 8/10 lbs. and 17c for 10/15 lb. weights. Resalts skins are slow, 11½@13c being asked.

**KIPSKINS**—Packer August kips sold

this week at 17c for native and 15c for overweights; southern skins, 16c; total sales around 18,000. Another large packer is reported to have sold August kips at 17½c. Last previous sales were at 17½c for northerns and 15½c for overweights. Offerings are still being made at ¼c under these figures, it is said. Branded kips are offered at 13c.

**HORSEHIDES**—The market is sluggish. Northern slaughter mixed stocks are priced at \$3.00@3.50, with best renderers \$3.75@4.00.

**SHEEPSKINS**—Dry pelts are quoted at 10c lb. Big packer shearlings are firm and steady. One packer moved 15,000 this week at 50c for No. 1's and 30c for No. 2's. Sales of No. 1's are reported by another big packer at 55c. Small packer shearlings are quoted at 25@32½ flat, depending on quality. There is little demand for pickled skins and few appear to be moving, the draggy market being the result of stocks greatly in excess of those of last year at this time. Lambs are dull due to lack of interest in short wool. One lot of July and August lambs sold this week at 50c for No. 1's and 30c for No. 2's. Buyers are talking lower. Beavers continue in good demand at \$1.00.

**PIGSKINS**—No. 1 pigskin strips for tanning offered at 6@7c. Gelatine scraps offered in car lots at Chicago at 4c.

### New York.

**PACKER HIDES**—The market remains quiet with no trading reported. July productions were sold several weeks back at 14c for native steers, 13½c for butt brands and 13c for Colorados. August hides have not been sold as yet, although sales are expected soon.

**COUNTRY HIDES**—No trading in country hides reported, both sides marking time. Trading could be done, it is said, at ¼@½ over bids. Buff weights, 8c nominal; extremes, 10@10½c nominal; allweights, 8c nominal.

**CALFSKINS**—Market inactive and no sales reported. Receipts are light. Last trading last week was in 5-7's at \$1.60; 7-9's at \$1.90, and 9-12's at \$2.65.

### New York Hide Exchange Futures.

Saturday, August 9, 1930—Close: Aug. 9.65n; Sept. 9.86b; Oct. 10.25n; Nov. 10.65n; Dec. 11.05b; Jan. 11.25n; Feb. 11.55n; Mar. 11.80n; Apr. 12.10n; May 12.35n; June 12.55n; July 12.80n. Sales 11 lots.

Monday, August 11, 1930—Close: Aug. 9.60n; Sept. 9.80n; Oct. 10.25n; Nov. 10.65n; Dec. 11.05@11.06; Jan. 11.25n; Feb. 11.55n; Mar. 11.80n; Apr. 12.05n; May 12.31 sale; June 12.50n; July 12.75n.

Tuesday, August 12, 1930—Close: Aug. 9.65; Sept. 9.85; Oct. 10.30; Nov. 10.70; Dec. 11.10 sales; Jan. 11.30; Feb. 11.60; Mar. 11.85; Apr. 12.10; May 12.40@12.41; June 12.60; July 12.80.

Wednesday, August 13, 1930—Close: Sept. 9.90@10.10; Oct. 10.35n; Nov. 10.75n; Dec. 11.15@11.20; Jan. 11.40n; Feb. 11.80b; Mar. 11.95n; Apr. 12.20n; May 12.47 sale; June 12.65n; July 12.85n.

Thursday, August 14, 1930—Close: Aug. 9.70n; Sept. 9.90@9.98; Oct. 10.40n; Nov. 10.80n; Dec. 11.20@11.24;

Jan. 11.45n; Feb. 11.85n; Mar. 12.00n; Apr. 12.25n; May 12.54@12.56; June 12.70n; July 12.90n.

Friday, Aug. 15, 1930—Close: Aug. 9.70n; Sept. 10.10; Oct. 10.30n; Nov. 10.70n; Dec. 11.50 sales; Jan. 11.30n; Feb. 12; Mar. 11.85n; Apr. 12.15n; May 12.85 bid; June 12.60n; July 12.85n.

### CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended August 9, 1930 were 2,975,000 lbs.; previous week, 3,334,000 lbs.; same week last year, 4,114,000 lbs.; from Jan. 1 to Aug. 9 this year, 120,257,000 lbs.; same period a year ago, 124,492,000 lbs.

Shipments of hides from Chicago for the week ended Aug. 9, 1930, were 6,722,000 lbs.; previous week, 2,226,000 lbs.; same week last year, 3,330,000 lbs.; from Jan. 1 to Aug. 9 this year, 102,029,000 lbs.; same period of year ago, 135,518,000 lbs.

### WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended August 9, 1930, were as follows:

Week ended	New York	Boston	Phila.
Aug. 9, 1930.....	15,074	203	3,981
Aug. 2, 1930.....	37,354	34,342	5,858
July 26, 1930.....	3,733	622	...
July 19, 1930.....	14,003	20,427	18,577
To date, 1930....	1,065,418	615,122	379,068
Aug. 10, 1929.....	34,672	6,635	28,087
Aug. 3, 1929.....	48,675	14,554	4,000
To date, 1929....	992,143	228,682	389,667

### CHICAGO HIDE QUOTATIONS.

Quotation on hides at Chicago for the week ending Aug. 15, 1930, with comparisons, are reported as follows:

PACKER HIDES.		Cor. week, Aug. 15, 1930.
Week ending	Prev. week.	
Nat. nat. ....	14½@15n	20 @21n
Hvy. nat. str...@13½	@13½	@19
Hvy. Tex. str...@13½	@13½	17½@18
Hvy. butt brnd'd str...@13½	@13½	@18
Hvy. Col. str...@13	@13	@17b
Ex-light Tex. str...@11	@10½	16 @16½
Brnd'd cows...@10	@10	16 @16½
Hvy. nat. cows...@11½@12	11½@12	@18b
Lt. nat. cows...@10½	@11	@17
Nat. bull...@7	@7	12½@12½
Brnd'd bulls...@6	@6	11 @11½
Calfskins...@19	@19	@23½
Kips. nat....@17@17½	17½@17½	21½@22
Kips. ov-wt...@15	@15	@20½
Kips. brnd'd...@13n	@13n	@17½
Slunks. reg...@1.25	@1.25	@1.40
Stunks. hrls...@30	@30	30 @40
Light native, butt branded and Colorado steers per the less than heavies.		

CITY AND SMALL PACKERS.		
Nat. all-wts. ....	@10½	6½@16n
Branded....	@10	@10
Nat. bull...@7	@7	@12½
Brnd'd bulls...@6n	@6n	@11
Calfskins...@16½	6½@16½	6½@21½
Kips....@15½n	@15½n	19½@20½
Slunks. reg...@1.15	@1.15	@1.20
Slunks. hrls...@20	@20	@30n

COUNTRY HIDES.		
Hvy. steers...@1½@2	7½@8	7½@8
Hvy. cows...@1½@2	7½@8	7½@8
Bulls...@8@8½	8	8½@12½
Extremes...@9½@10	10	6½@10½
Bulls...@5n	6½@5n	6½@9n
Calfskin...@13n	@13n	17 @18
Kips...@12n	@12n	16 @16½
Light calf...@1.00	90	6½@1.00
Deacons...@1.00	90	6½@1.00
Slunks. reg...@.50	50	50 @.50
Slunks. hrls...@.10n	5	@10n @10n
Horsehides...@3.00@4.00	3.00@4.00	5.00@6.25
Hogskins...@.50	@.50	60 @.65

SHEEPSKINS.		
Pkr. lambs... ....	.....	.....
Sml. pkr. lambs... ....	.....	.....
Pkr. shearlings...@.55	50	6½@55
Dry pelts...@10	@10	20 @21



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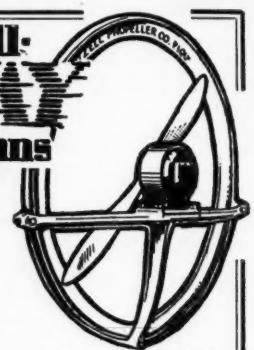
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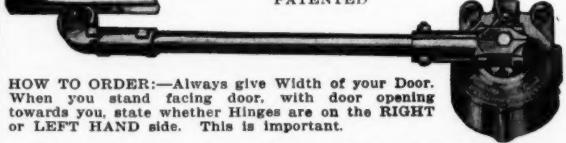


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# Ice and Refrigeration

## REFRIGERATION NOTES.

An ice and cold storage plant will be erected in Texarkana, Ark., by J. R. Greenwood of the Greenwood Realty Co.

Alterations are being made to the plant of the Federal Refrigerating Co., San Pedro, Calif.

Additional refrigerating machinery has been installed in the plant of the Ebner Ice & Cold Storage Co., Carmi, Ill.

A floor of cold storage space is being added to the plant of the Central Warehouse Co., St. Paul, Minn.

John Turpin has erected an ice and cold storage plant in Boydton, Va.

Cold storage vaults are being constructed in the plant of the Santa Fe Ice Co., San Angelo, Tex.

A two-story ice and cold storage plant in Fort Worth, Tex., is being planned by J. E. Rasmussen and associates. The building will be 160 by 250 ft. and will cost in the neighborhood of \$150,000.

Waynesboro Cold Storage Corp., Waynesboro, Va., will erect a cold storage plant with a capacity of 50,000 barrels of apples.

The City Ice & Cold Storage Co., Hendersonville, N. C., has been incorporated with a capital stock of \$100,000. S. D. Sudduth, P. F. Sudduth and A. L. Sudduth are the incorporators.

W. A. Williams, A. G. Engelke and A. F. Barnes have purchased the plant and business of the Texas Cold Storage Co., San Antonio, Tex.

Plans are being made by the Florida Food Corp., St. Petersburg, Fla., for the construction of a cold storage plant. The project will cost about \$50,000, it is expected.

The one-story brick plant of the Royal Refrigerating Co., 157 N. Fourteenth st., Brooklyn, N. Y., was destroyed by fire recently. The loss was placed at \$50,000.

## DISCUSS MEAT CONSUMPTION.

(Continued from page 22.)

cuts, representing roughly three-fourths of the entire meat supply, sell at relatively low levels.

### Stabilized Meat Production Sought.

"It is largely a matter of acquainting housewives with the fact that the cuts which are available at the lower levels are just as nutritious as the others and, when properly prepared, just as tasty."

Frank W. Harding, head of the American Shorthorn Breeders Association, whose organization keeps in close touch with the livestock situation throughout the country spoke from the producer side. He was of the opinion that reports of the drouth situation had not been exaggerated.

"I believe further," Mr. Harding said, "that the work the government is doing at the present time in formulating a plan to relieve the owners of live-

stock is the most important that has been undertaken in stabilizing the livestock and agricultural industry in this country, because something must be done in this crisis to stabilize meat production."

He felt that if producers are forced to ship additional numbers of livestock at accompanying low prices, higher prices will result later on due to scarcity.

### Feed Supply Ample.

"There is an ample supply of feed in the country to tide over the livestock in sections that are suffering," Mr. Harding said. "If something is done promptly for the sufferers, much will be accomplished along the line of stabilizing and maintaining an even keel of prices on the market."

C. R. Hood of Wilson & Co., chairman of the committee on beef marketing of the Institute of American Meat Packers, said that producers are taking heavy losses on their cattle, sheep, lambs and calves.

Mr. Hood pointed out that for the week ended August 9, wholesale beef prices averaged 32 per cent lower than during the same week a year ago; lamb, 29 per cent; mutton, 26 per cent; and veal, 31 per cent, an average of 30 per cent less for meat prices. He was of the opinion that in most cases retailers have reduced their prices in proportion.

Mr. Hood expressed the belief that the supply of meat available during the next six months will be about equal to that of the present. He pointed to the fact that the average quality of meat is, and has been, very good, and that the question of absorbing the supply is simply a matter of demand.

### Wholesale Prices Low.

"At the present time wholesale prices are the cheapest they have been in years, and we believe that the retailers are offering meat to the public at prices it can afford to pay. We have the supply, and if the public is thoroughly posted we will have the demand."

"As an industry, we are seriously interested in trying to stop further price reductions on livestock, and we know of no better immediate and practical farm relief than the arousing of the public to the fact that meat is reasonable and in ample supply."

He said that the high prices of the past few years had built up a wall that had reduced meat consumption and that the public is not yet educated to the fact that this wall has been torn down and that meat is available at low cost.

John A. Kotal, secretary of the National Association of Retail Meat Dealers, said that meats are selling at retail at the lowest level in several years and that \$1.00 spent in a retail meat market now will buy as much as \$1.50 would have bought a year ago.

### Retailers Need Larger Volume.

He said that the retailer's volume is poor. The retail business is in much the same situation as the stock market—low prices but not enough buyers.

Mr. Kotal pointed to the glutted condition of the market that had prevailed up to this week when the situation had strengthened somewhat, saying that in recent weeks the retailer who knew his business could go into packingtown and save money by buying wholesale cuts.

He said he had seen chuck selling for 7c a pound that were from good grade beef that should have brought far more money. Also, he saw beef ribs purchased from the packer at 11c that should have commanded 25c lb.

If the consuming public won't use pot roasts and stews, Mr. Kotal said, they will have to be satisfied to pay a higher price for porterhouse. When the retailer can dispose of the carcass uniformly, prices in the retail market will be more uniform.

### Better Cooking Would Help.

Miss Lucy Alexander, of the U. S. Department of Agriculture, reputed to be "the greatest meat cook in the world," and who has been in charge of the cooking tests for the department in the big project on quality and palatability in meat, was of the opinion that adapting the cooking to the kind of cut would make all meat more palatable and thus aid in increasing meat consumption. Meat should be cooked to bring out the best there is in it, and it should be cooked without guess work, she said.

The luncheon marked the close of a four-day conference held in Chicago, August 11-14, at which progress made during the past 12 months in the national cooperative study of factors influencing the quality and palatability of meat, was reported. This conference was attended by representatives of 25 state agricultural experiment stations, the U. S. Department of Agriculture, the Institute of American Meat Packers and the National Live Stock and Meat Board.

### SUES ON FREEZING PATENTS.

Paul Willer Petersen, head of the Petersen Rapid Freezing systems of Chicago, has entered suit in the United States District court in Boston against the General Seafoods corporation, charging infringement of patents for freezing process and apparatus, and also of patents for germicide processing.

The General Seafoods corporation is a subsidiary of General Foods corporation, and manufactures frosted meats, fruits, fish and vegetables under the Birdseye patents. The Petersen suit asks for an injunction and accounting and damages.

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# Chicago Section

J. B. Engel of the Baker Packing Co., Asheville, N. C., is visiting in Chicago this week.

John Jones of the provision department of Geo. A. Hormel & Co., Austin, Minn., was a visitor in the city this week.

E. S. Urwitz, general manager of the Dryfus Packing Co., Lafayette, Ind., transacted business in Chicago during the middle of the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 23,825 cattle, 7,796 calves, 23,865 hogs and 33,363 sheep.

Walter Hume, well-known provision broker, returned to Chicago this week from a trip to Cincinnati, where he spent several days visiting friends and calling on trade acquaintances and making new trade contracts.

C. E. Richard, president of C. E. Richard and Son, meat packers, Muscatine, Ia., transacted business in Chicago Thursday of this week. He also found time to attend the ball game between the Cubs and Robins.

Provision shipments from Chicago for the week ended Aug. 9, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk.
Cured meats, lbs.	12,672,000	12,908,000	21,025,000
Fresh meats, lbs.	36,028,000	46,121,000	30,314,000
Lard, lbs.	5,327,000	4,745,000	5,383,000

Rudolph Frey, Jr., who with his mother operates the popular Buffalo, N. Y., retail meat market established many years ago by his father, Rudolph Frey, was a caller at the office of THE NATIONAL PROVISIONER on his way home from Minneapolis, Minn., where he attended the annual convention of the National Association of Retail Meat Dealers.

Leadership in the cold storage industry is claimed for Chicago as a result of its 45,000,000 cubic feet of cold storage space in 10 publicly operated cold storage plants. This does not take into account the extensive private storages of the meat packing companies located here. The cold storage space in these publicly operated warehouses is said to represent more than 14 per cent of the total for the United States.

The foreign commerce committee of the Chicago Association of Commerce, of which Charles E. Herrick, vice-president of the Brennan Packing Co., is chairman, will publish a foreign trade directory of Chicago. Compilation of this directory is to begin at once. Included in it will be many of the meat packing companies operating in this city. Commenting on this undertaking, Mr. Herrick said that the demand for a directory such as this has grown so insistent with the rapid expansion of Chicago's foreign trade that its compilation and publication could not be delayed further.

## TRADE GLEANINGS

Kingan & Co., Indianapolis, Ind., have started erection of a new branch house in Atlanta, Ga. The building will be located at the northeast corner of Peters and West Fair sts. It is expected that it will be finished and ready for operation before January 1, 1931.

U. & S. Provision Co., Detroit, Mich., has been incorporated with a capital stock of \$100,000 to deal in meats and food products.

A contract has been let by the Union Cotton Oil Mill, West Monroe, La., for the construction of a warehouse 90 by 220 ft. in size.

Home Packing Co., Toledo, O., has announced a program of expansion which will involve an expenditure of about \$40,000. The improvements will include considerable new equipment and a two-story building 42 by 62 ft. for the manufacture of sausage.

L. Sohn & Sons, sausage makers, 157 Broome st., New York City, have incorporated with a capital of 99 shares of common stock of no par value.

## HOWLAND HEADS MILLER & HART.

D. Roy Howland, long associated with Roberts & Oake, Chicago, was elected president of Miller & Hart, to succeed Col. John Roberts, at a meeting of the board of directors held August 14.

## GLOBE EQUIPMENT GROWS.

The Globe Company, Chicago, Ill., manufacturers of trucks and equipment for meat packers, sausage manufacturers and renderers, recently awarded a contract for an addition to its plant. Construction will be started, it is expected, as soon as a permit is granted.

Additional space will give the company much-needed storage room and will enable it to carry a stock on hand from which to fill orders promptly. The addition will be a second story above the present one-story section of the

plant. It will be 75 by 143 ft. in size, of open balcony design and will be equipped with a 5-ton traveling crane.

The growth of this company has been rapid. Organized in 1914 by Charles Dodge, the present head of the company, it soon outgrew its original quarters at Sixty-fourth st. and Cottage Grove ave., and moved to Root and Halsted sts., in the stock yards district. This was in 1917. In 1919 the need for larger quarters again became imperative, and the business was moved to its present home at 818 W. Thirty-sixth st.

The plant at that time was 50 by 80 ft. in size. In 1923 an addition 63 by 75 ft. was built. In 1929 the plant was



GLOBE'S ORIGINAL PLANT.

The company was organized in 1914 to do jobbing work in the plant shown here. It now manufactures for and sells to the entire meat packing and allied field. Its new plant, when enlarged, will contain 21,450 sq. ft. of floor space.

again enlarged by an addition 75 by 143 ft. The addition to be constructed will bring the total floor area of the plant to 21,450 sq. ft. Much new equipment will also be added.

Since the company was formed new devices have been added to the line from time to time, and the character of the business has been entirely changed. The shop was originally started to do jobbing work, but the company soon developed its own trucks and meat plant equipment. The company now sells through jobbers and direct, and caters to many food manufacturers in addition to meat packers.



NEEDS MORE ROOM TO MAKE MEAT INDUSTRY EQUIPMENT.

Plant of the Globe Co., Chicago, Ill., as it will appear when enlarged. The original plant was 50 by 80 ft. An addition, 63 by 75 ft., was made in 1923, and in 1929 another, 75 by 143 ft., was built.

August 16, 1930.

## Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

### CASH PRICES.

Based on actual carlot trading, Thursday,  
August 14, 1930.

Regular Hams.

	Green.	S. P.	LARD—	Open.	High.	Low.	Close.
8-10	18	Sept. .10.97½	11.00	10.92½	10.97½b		
10-12	17½	Oct. .11.00	11.05	11.00	11.05ax		
12-14	17½	Dec. .10.97½	11.00	10.92½	10.97½b		
14-16	17½	Jan. .11.02½	11.10	11.02½	11.07½b		
16-18	17½	Feb. .	....	....	11.12½n		
18-20	17½	Sept. .	....	....	....	14.00b	
10-16 range	17½	....	....	....	....		
16-22 range	17½	....	....	....	....		

S. P. Boiling Hams.

	H. Run.	S. P.	LARD—	Open.	High.	Low.	Close.
16-18	17½	Select. .10.95	10.95	10.95	10.80	10.90b	
18-20	17½	Oct. .11.00	11.00	10.60	10.82½—ax		
20-22	17½	Jan. .11.00	11.00	10.80	10.90		

Skinned Hams.

	Green.	S. P.	LARD—	Open.	High.	Low.	Close.
10-12	19%	19½	Sept. .10.97½	11.00	10.85	10.90ax	
12-14	19½	19½	Oct. .10.95	10.95	10.80	10.90b	
14-16	19½	19	Dec. .11.00	11.00	10.60	10.82½—ax	
16-18	18½	18½	Jan. .10.95	11.00	10.75	10.80b	
18-20	17½	17½	Feb. .	....	....	10.97½n	
20-22	16½	16½	Sept. .13.75	....	....	13.75	
22-24	15	15	....	....	....		
24-26	13½	13½	....	....	....		
25-30	13	13	....	....	....		
30-35	12%	12%	....	....	....		

Picnics.

	Green.	S. P.	LARD—	Open.	High.	Low.	Close.
4-6	13½	13	Sept. .10.82½	10.82½	10.75	10.75	
6-8	12½	12	Oct. .10.82½	10.82½	10.75	10.75b	
8-10	10½	11½	Dec. .10.70	10.77½	10.60	10.60b	
10-12	10½	11½	Jan. .10.75	10.77½	10.60	10.60ax	
12-14	10½	11½	Feb. .	....	....	10.70n	

Bellies.

	Green.	Dry Cured.	LARD—	Open.	High.	Low.	Close.
6-8	20½	21½	Sept. .10.82½	10.82½	10.75	10.75	
8-10	19½	20½	Oct. .10.82½	10.82½	10.75	10.75b	
10-12	18½	19½	Dec. .10.77½	10.77½	10.50	10.70-75	
12-14	17½	18½	Jan. .10.65	10.65	10.25	10.55ax	
14-16	17½	18½	Feb. .10.60	10.62½	10.45	10.55ax	
16-18	16%	18	Sept. .	....	....	10.65n	

D. S. Bellies.

	Clear.	Rib.	FRIDAY, AUGUST 15, 1930.
14-16	15½	....	13.75n
16-18	15½	....	
18-20	15	....	
20-25	14½	14½	Sept. .10.80
25-30	14½	14½	Oct. .10.82½
30-35	14	14	Dec. .10.57½
35-40	15%	13½	Jan. .10.65
40-50	13%	13½	Feb. .

D. S. Fat Backs.

	9½	9½	9½	Key: ax, asked; b, bid; n, nominal; — split.
8-10	9½	9½	9½	
10-12	9½	9½	9½	
12-14	9½	9½	9½	
14-16	10½	10½	10½	
16-18	10%	11	12	
18-20				
20-25				

D. S. Rough Ribs.

	45-50	55-60	65-70	75-80
Extra short clears	35-45	35-45	35-45	35-45
Extra short ribs	35-45	35-45	35-45	35-45
Regular plates	6-8	6-8	6-8	6-8
Clear plates	4-6	8½	8½	10½
Jowl butts				

### PURE VINEGARS

A. P. CALLAHAN & COMPANY  
2407 SOUTH LA SALLE STREET  
CHICAGO, ILL.

## THE NATIONAL PROVISIONER

### CHICAGO RETAIL MEATS

#### Beef.

Week ended Aug. 15, 1930. Cor. wt., 1929.

No. No.	No. No.	No. No.	No. No.
1. 2.	2. 3.	1. 2.	3.
Rib roast, hvy. end. .30	27	18	35
Rib roast, lt. end. .40	30	20	45
Chuck roast. .... .25	21	16	30
Steaks, round. .... .40	35	20	60
Steaks, sirloin, 1st cut. .40	35	20	45
Steaks, flank. .... .25	24	14	25
Beef stew, chuck. .... .24	20	14	25
Corned briskets, boneless. .... .32	28	18	28
Corned plates. .... .20	18	10	20
Corned rumps, bns. .... .25	22	18	22

#### Lamb.

Good. Com. Good. Com.

Hindquarters. .... .30	18	35	33
Legs. .... .28	20	36	34
Stews. .... .15	10	22	15
Chops, shoulder. .... .25	20	25	20
Chops, rib and loin. .... .50	50	50	25

#### Mutton.

Good. Com. Good. Com.

Legs. .... .24	..	26	..
Stew. .... .14	..	14	..
Shoulders. .... .16	..	16	..
Chops, rib and loin. .... .35	..	35	..

#### Pork.

Good. Com. Good. Com.

Loins, 8@10 av. .... .26	@23	36	@38
Loins, 10@12 av. .... .24	@36	32	@35
Loins, 12@14 av. .... .18	@20	30	@32
Loins, 14 and over. .... .15	@18	24	@26
Chops. .... .27	@30	40	
Shoulders. .... .16	@18	25	
Butts. .... .22	@24	30	
Spareribs. .... .14	@15	15	
Hocks. .... .12	@12	14	
Leaf lard, raw. .... .011	@11	12½	

#### Veal.

Good. Com. Good. Com.

Hindquarters. .... .28	@30	35	@40
Forequarters. .... .14	@16	24	@28
Legs. .... .12	@30	35	@40
Small crystals. .... .16	@22	18	@22
Medium crystals. .... .16	@22	18	@22
Large crystals. .... .16	@22	18	@22
Dbl. rfd. gran. nitrate of soda. .... .3%	3%	3%	3%
Less than 25 bbl. lots 1½ more.			
Boric acid, carborida, pbd., wvd., ...	8%	8%	8%
Crystals to powdered, in bbls., in			
ton lot or more. .... .9%	9%	9%	9%
In bbls., in less than 5-ton lots. .... .8%	8%	8%	8%
Borax, carloads, powdered, in bbls. .... .5	5	4%	4%
In ton lots, gran. or pow., bbls. .... .5	5	4%	4%

#### Salt—

Granulated, carlots, per ton, f.o.b. Chi-

cago, bulk. .... \$6.00

Medium, carlots, per ton, f.o.b. Chicago

bulk. .... 9.10

Rock, carlots, per ton, f.o.b. Chicago. .... 8.00

#### Sugar—

Raw sugar, 96 basis, f.o.b. New Or-

leans. .... None

Second sugar, 90 basis. .... @3.22

Syrup, test 62 and 65 combined su-

crose and invert, New York. .... @.38

Standard gran. .... @4.50

Packers' curing sugar, 100 lb. bags,

f.o.b. Reserve, La., less 2%. .... @4.00

Packers' curing sugar, 250 lb. bags,

f.o.b. Reserve, La., less 2%. .... @3.90

#### SPICES.

(These prices are basis f.o.b. Chicago.)

Whole. Ground.

Allspice. .... .18	21
Cinnamon. .... .12	16
Cloves. .... .30	36
Coriander. .... .4½	8½
Ginger. .... .16	16
Mace. .... .76	80
Nutmeg. .... .26	26
Pepper, black. .... .20	22½
Pepper, Cayenne. .... .25	25
Pepper, red. .... .20	20
Pepper, white. .... .25	29½

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

### Carcass Beef.

	Week ended	Cor. week,	Aug. 13, 1930.
Prime native steers	17	@19	25 @26
Good native steers	16	@17	24 @25
Medium steers	14	@16	23 @24
Heifers, good	12½	@14	20 @25
Cows	9	@11	15½ @18
Hind quarters, choice	28	@26	20 @31
Fore quarters, choice	12	@13	20 @21

### Beef Cuts.

Steer loins, No. 1	.....	@32	@43
Steer loins, No. 2	.....	@30	@51
Steer short loins, No. 1	.....	@43	@53
Steer short loins, No. 2	.....	@38	@49
Steer loin ends (hips)	.....	@23	@34
Steer loin ends, No. 2	.....	@23	@34
Cow loins	.....	@19	@30
Cow short loins	.....	@24	@36
Cow loin ends (hips)	.....	@15	@24
Steer ribs, No. 1	.....	@19	@31
Steer ribs, No. 2	.....	@18	@30
Cow ribs, No. 2	.....	@12	@23
Cow ribs, No. 3	.....	@10	@15
Steer rounds, No. 1	.....	@18½	@26
Steer rounds, No. 2	.....	@18	@25½
Steer chuck, No. 1	.....	@11½	@19½
Steer chuck, No. 2	.....	@11	@19
Cow rounds	.....	@14	@21
Cow chuck	.....	@9 9/4	@16
Sirloin plates	.....	@8	@14½
Medium plates	.....	@6 1/2	@12½
Briskets, No. 1	.....	@1	@20
Steer navel ends	.....	6	11 1/2
Cow navel ends	.....	5½	11
Fore shanks	.....	6	11
Hind shanks	.....	5	9
Strip loins, No. 1 boneless	.....	@60	@70
Strip loins, No. 2	.....	@50	@66
Sirloin butts, No. 1	.....	@28	@40
Sirloin butts, No. 2	.....	@20	@32
Beef tenderloins, No. 1	.....	@75	@80
Beef tenderloins, No. 2	.....	@70	@75
Rump butts	.....	27	20
Blade steaks	.....	20	23
Shoulder chops	.....	18	20
Hanging tenderloins	.....	18	20
Insides, green, 66½ lbs.	.....	44	44
Outsides, green, 5@6 lbs.	.....	12½	15
Knuckles, green, 5@6 lbs.	.....	12½	15

### Beef Products.

Brains (per lb.)	.....	@10	10 @11
Hearts	.....	9	@14
Tongues	.....	33	@35
Sweetbreads	.....	28	@40
Oxtails, per lb.	.....	10	5 @10
Fresh tripe, plain	.....	8	@6
Fresh tripe, H. C.	.....	10	@8
Livers	.....	18	17 @22
Kidneys, per lb.	.....	15	@15

### Lamb.

Choice lambs	.....	@20	@32
Medium lambs	.....	18	@28
Choice saddles	.....	25	@34
Medium saddles	.....	23	@32
Choice fore	.....	15	@24
Medium fore	.....	13	@22
Lamb fries, per lb.	.....	53	@32
Lamb tongues, per lb.	.....	16	@15
Lamb kidneys, per lb.	.....	25	@30

### Mutton.

Heavy sheep	.....	@ 7	@ 9
Light sheep	.....	11	16
Heavy saddles	.....	8	12
Light saddles	.....	14	18
Heavy fore	.....	6	8
Light fore	.....	8	14
Mutton legs	.....	15	21
Mutton loins	.....	13	15
Mutton stew	.....	7	10
Sheep tongues, per lb.	.....	16	15
Sheep heads, each	.....	10	10

### Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.	.....	@26	@33
Picnic shoulders	.....	14	15½
Skinned shoulders	.....	15	19
Tenderloins	.....	50	50
Spare ribs	.....	11	14
Back fat	.....	13	13
Boston butts	.....	19	25½
Boneless butts, cellar trim	2@4	23	20
Hocks	.....	10	10
Tails	.....	12	10
Neck bones	.....	4	4 1/2
Slip bones	.....	14	14
Blade bones	.....	13	13
Pig's feet	.....	5	4 1/2 @ 5
Kidneys, per lb.	.....	11	8
Livers	.....	6	6 7/2
Brains	.....	10	14
Ears	.....	7	5
Snouts	.....	7	7
Heads	.....	9	8

### Veal.

Choice carcass	.....	19	20
Good carcass	.....	18	23
Good saddles	.....	23	27
Good racks	.....	12	16
Medium racks	8	10	12 @13

## THE NATIONAL PROVISIONER

### Veal Products.

Brains, each	.....	@ 9	11
Sweetbreads	.....	60	80
Calf livers	.....	55	50

### DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	.....	@25	
Country style sausage, fresh in link	.....	20	
Country style pork sausage, smoked	.....	26	
Frankfurts in sheep casings	.....	21	
Frankfurts in hog casings	.....	20	
Bologna in cloth, paraffined, choice	.....	13	
Bologna in beef middles, choice	.....	10	
Liver sausage in hog bungs	.....	24	
Small liver sausage in beef rounds	.....	20	
Head cheese	.....	18	
New England luncheon specialty	.....	21	
Minced luncheon specialty, choice	.....	20	
Tongue sausage	.....	16	
Blood sausage	.....	10½	
Soume	.....	13	
Polish sausage	.....	20	

### DRY SAUSAGE.

Cervelat, choice, in hog bungs	.....	@48	
Thuringer Cervelat	.....	23	
Farmer	.....	33	
Holsteiner	.....	31	
B. C. Salami, choice	.....	45	
Milano Salami, choice, in hog bungs	.....	42	
B. C. Salami, new condition	.....	41	
Gennet style Salami	.....	52	
Mortadella, new condition	.....	22	
Capicoli	.....	52	
Italian style hams	.....	39	
Virginia hams	.....	53	

### SAUSAGE IN OIL.

Bologna style sausage in beef rounds	.....	\$6.50	
Small tins, 2 to crate	.....	7.50	
Large tins, 1 to crate	.....	7.75	
Frankfurt style sausage in sheep casings	.....	8.75	
Small tins, 2 to crate	.....	7.75	
Large tins, 1 to crate	.....	8.25	
Frankfurt style sausage in hog casings	.....	6.75	
Small tins, 2 to crate	.....	7.25	
Large tins, 1 to crate	.....	6.25	
Smoked link sausage in hog casings	.....	6.75	
Small tins, 2 to crate	.....	7.75	
Large tins, 1 to crate	.....	7.75	

### SAUSAGE MATERIALS.

Regular pork trimmings	.....	@ 8	
Small 1-lb. pork trimmings	.....	16 @10½	
Extra lean pork trimmings	.....	10½ @11	
Neck bone meat	.....	8	
Pork livers	.....	5 @ 5½	
Pork hearts	.....	6 @ 6½	
Native bonedale bull meat (heavy)	.....	12½ @14	
Boneless chuck	.....	10 @10½	
Shank meat	.....	8	
Beef trimmings	.....	7½	
Beef hearts	.....	5½	
Beef cheeks (trimmed)	.....	6	
Dressed canners, 350 lbs. and up.	.....	6½	
Dressed carrier cows, 450 lbs. and up.	.....	7½	
Dr. bologna bulls, 600 lbs. and up.	.....	10½	
Beef tripe	.....	3½	
Pork tongues, canner trimmed S. P.	.....	15½ @10	

### SAUSAGE CASINGS.

(F. O. B. CHICAGO)			
Beef casings:			
Domestic rounds, 180 pack.	.....	23	
Domestic rounds, 140 pack.	.....	35	
Export rounds, wide.	.....	29	
Export rounds, medium.	.....	29	
Export rounds, narrow.	.....	45	
No. 1 weasands	.....	14	
No. 2 weasands	.....	.07	
No. 1 bungs	.....	.29	
No. 2 bungs	.....	.20	
Middles, regular	.....	.75	
Middles, selected wide.	.....	2.00	
Dried paddlers:			
12-15 in. wide, flat	.....	2.00	
10-12 in. wide, flat	.....	1.65	
8-10 in. wide, flat	.....	1.25	
6-8 in. wide, flat	.....	.85	
Hog casings:			
Narrow, per 100 yds.	.....	3.25	
Narrow, special, per 100 yds.	.....	2.25	
Medium, regular, per 100 yds.	.....	1.00	
Wide, per 100 yds.	.....	.75	
Extra wide, per 100 yds.	.....	.85	
Export bungs	.....	.30	
Large prime bungs.	.....	.20	
Medium prime bungs.	.....	.06	
Middles, per set.	.....	.26	
Stomachs	.....	.08	

### VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	.....	\$13.00	
Honeycomb tripe, 20-lb. bbl.	.....	20.00	
Pocket honeycomb tripe, 200-lb. bbl.	.....	21.00	
Pork feet, 200-lb. bbl.	.....	16.50	
Pork tongues, 200-lb. bbl.	.....	77.00	
Lamb tongues, long cut, 200-lb. bbl.	.....	55.00	
Lamb tongues, short cut, 200-lb. bbl.	.....	65.00	

### DRY SALT MEATS.

Extra short clears	.....	@13%	
Short clear middles, 60-lb. avg.	.....	@14½	
Clear bellies, 14@16 lbs.	.....	@14%	
Rib bellies, 25@30 lbs.	.....	@14½	
Fat backs, 10@12 lbs.	.....	@9½	
Regular plates	.....	@10½	
Butts	.....	@10½	

### WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	.....	@20½	
Standard reg. hams, 14@16 lbs.	.....	@21½	
Standard back hams, 35 to 45 pieces.	.....	@31.50	
Clear back hams, 40 to 50 pieces.	.....	@22.50	
Clear plate pork, 25 to 35 pieces.	.....	@18.50	
Brisket pork	.....	@21.50	
Bean pork	.....	@22.50	
Plate beef	.....	@19.00	
Extra plate beef, 200 lb. bbls.	.....	@20.00	

### COOPERAGE.

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# Retail Section

## Retailers Rise Up in Their Own Defense at Their Annual Meeting

At their annual convention in Minneapolis last week the retail meat dealers took a shot at many prominent heads.

They criticized the Federal Farm Board and the livestock associations for being "all wet" on the subject of high meat prices.

They objected to any modification of the packers' consent decree, which would permit the packer to meet outside competition in food distribution.

They denounced failure to ask their advice as to better meat merchandising, and demanded that the Farm Board call a conference in which they might take part.

They objected to Government grading of poultry, and condemned government grades as leading to misrepresentation of merchandise and misleading advertising.

They condemned the newspapers for calling them meat profiteers, and resolved to start a counter-campaign of publicity.

They attacked packers for selling "a certain amount of consuming trade direct," and resolved to "stop this violent infringement of retailers' rights."

On the other hand:

They congratulated the Government on its system of meat classification and grading, and asked that it be extended to firms which do not have federal inspection.

They commended vocational education, and favored the Capper-Reed bills in Congress which provide for such educational work.

A complete synopsis of the convention proceedings appeared in the August 9 issue of THE NATIONAL PROVISIONER.

The resolutions referred to were in detail as follows:

### Against Decree Modification.

Resolved, that the members of the National Association of Retail Meat Dealers, Inc., now assembled in convention in the city of Minneapolis, Minn., are absolutely and entirely opposed to any modification of the consent decree.

### Want a Voice in Meat Methods.

Whereas, the retailer of meats has for centuries been the important link between the producer and consumer, and has at all times served the public unselfishly and with the best interests of the consumer uppermost; and,

Whereas, an effort is being made by the Federal Farm Board and the livestock associations in its plan to effect

relief to the farmers to discredit retail meat dealers by charging them with the responsibility for high prices; and,

Whereas, the Federal Farm Board and the livestock associations are supporting the packers' plea for modification of the packers' consent decree, with the idea that by permitting the packers to enter the retail meat business prices to consumers would be reduced and distribution of meats and meat products increased, to the ultimate benefit to the producers; and,

Whereas, the Federal Farm Board and livestock associations have given no plausible reason why men who have spent their lives and become experts in their particular line, and who have been pioneers in our retail system of distribution should be replaced by some new plan yet untried, nor is there any assurance that the packers would sell meat to the consumers at lower prices than others engaged in retailing; and,

Whereas, the retailers have not been consulted as to whether a better or more economic system of retailing meats might be devised, therefore be it

Resolved, that the National Retail Meat Dealers' Association demands that the chairman of the Farm Board and livestock associations call a conference at which the question may be discussed by representatives of the retail meat dealers' association and members of the Farm Board and livestock associations.

### Retailers at Decree Hearing.

Resolved, that the National Association of Retail Meat Dealers, Inc., shall make adequate preparations to be personally represented at the next hearing to be held in Washington, D. C., on October 7, 1930, in reference to the application of the packers to have the consent decree modified; and, be it further resolved that the different state associations shall be invited to be represented at this hearing.

### Meat Grading and Inspection.

Resolved, that this Association commend the Department of Agriculture for the splendid service rendered to the public at large in the classification and grading of meats; and,

Resolved, that this Association recommend to the Department of Agriculture of the United States to extend its grading of meats to packers other than those operating under U. S. Government inspection, provided a regular inspection force is maintained under the supervision of any city or state Department of Agriculture, so long as the inspection of such meats is made by said department or city under regulations like those contained by U. S. Department of Agriculture.

### Favor Vocational Education.

Whereas, the production and distribution of livestock and meats is a highly scientific business; and,

Whereas, retail meat dealers of this nation are greatly in need of commercial education; and,

Whereas, there is need of further expansion in the Federal Board for Vocational Education to include commercial education; and,

Whereas, Senator Arthur Capper has introduced Senate Bill 3,969 and Representative D. A. Reed of New York has introduced a companion bill;

Resolved, that this association go on record in support of this pending legislation and the legislative committee be directed to do all in its power legally in support of the bills.

### Against Packers' Retailing.

Whereas, it has been the practice of the packers to sell a certain amount of consuming trade direct;

Resolved, that the National Association of Retail Meat Dealers, Inc., continue their efforts to stop this violent infringement of retailers' rights.

### Publicity on Meat Prices.

Whereas, there has been a great deal of newspaper publicity citing that retailers as a whole are charging exorbitant prices for meats, which we know is untrue;

Resolved, that the National Association take such steps as is necessary to curb this unfavorable propaganda through its publicity department.

### Standardization of Meat Trim.

Whereas, there seems to be a lack of standardization in trim of carcasses and uniformity of wholesale cuts;

Resolved, that the National Association of Retail Meat Dealers do everything in their power to induce the packers to standardize and improve the following cuts:

Trim on pork loins,  
Removal of shanks from lambs,  
Better spare ribs,  
Skinned pork shoulders,  
Better trim on beef tenderloins,  
Better trim on pork tenderloins,  
Removal of bloody necks from beef,  
Cease attaching fat with skewers to carcasses,  
Remove hanging tenderloin,  
Remove the entire tail on beef carcasses.

### Poultry Grading.

Resolved, that the National Association of Retail Meat Dealers, Inc., are opposed to the tentative grades and specifications on poultry grading as now used by the Dairy and Food Division of the U. S. Department of Agriculture;

Resolved, that we especially condemn the use of the short term form used last year, that all classes of birds shall be graded as U. S. Choice No. 1, which are commercially perfect, on the grounds that this modification permits the misrepresentation of merchandise and tends to misleading advertising.

### Study of European Distribution.

Resolved, that this association sponsor a party, with no expense to the association, for the purpose of studying conditions in the retail distribution of meats in Europe.

### Branches Report Progress.

One of the features of the convention was the picture of local activities in various parts of the country as revealed

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in the reports for the various local associations.

For Chicago Central branch President Walter H. Kay reported a gain in membership from having a representative in the field all the time soliciting new members. The branch prevented unfit applicants from getting meat licenses, this being possible because of an understanding with the city officials that no license is granted without the applicant first being referred to the retailers' organization. Savings were reported in plate glass insurance, and in the use of the cooperative rendering plant. In co-operation with packers, sausagemakers and others a radio program is now arranged for the purpose of enlightening the public on the more extensive use of meat. The radio is not used to knock the chains, he said.

For Brooklyn branch President A. Hehn said inroads by chains affected competition. Sunday sales are causing trouble, but enforcement of the closing law is being attempted. The members save through their co-operative buying of canned goods. Vocational training is receiving attention, and a credit bureau is to be established.

For Omaha president C. Christoffer森 said chain stores have taken a threatening position in the meat business there, resulting in retail dealers sponsoring their own paper in order to expose chain practices, and tell the independents' story to the consumers. An elaborate showing of meats is being arranged for the next Omaha food show, he said.

#### Chain Stores Hurt Trade.

George Bubel, secretary of the Cleveland, O., branch, made the statement that 30% of small businesses were on the verge of bankruptcy because of the competition of chain stores in that town. They have organized the Merchants and Consumers Protective Alliance, and plan a radio campaign against the chains. The board of education in Cleveland pays \$5.00 to the vocational conference leaders for two hours of work, he said.

Secretary Emil Priebe reported for the Wisconsin Retail Market Men's Association. He mentioned co-operation with the city health department, questioned the benefit of government grading of meat, and said their plate glass club is doing so well it has saved half the cost of glass to members.

At this point it was announced that Charles H. Munkwitz of Milwaukee, a former national president, wished to be remembered to the delegates, since he could not attend. Emil Priebe secured the autographs of members on a program for Mr. Munkwitz.

Anton Vorel, president of the Southwest Meat Dealers Association, Chicago, reported they are trying to get Chicago University to embody a course for retail meat dealers. They maintain an office and a paid full-time secretary, and more workers and office space will be needed following the change, now proposed, of using the American language in all their business, instead of employing the Checko-Slovakian language, as is now the case.

#### Relations With Meat Packers.

David Van Gelder of Brooklyn mentioned their packers' relation committee, their study of a credit system and mutual compensation insurance. Mr.

Van Gelder told of the publicity work being handled by George Kramer as chairman of that committee, which has been issuing posters to the dealers, informing the public of low prices, and telling consumers that markets displaying the posters are fresh-meat shops.

For St. Louis president William A. Deichmann said they have a dance every year, and make a profit on it. There will be a picnic on Aug. 24, with the barbecue free, and the organization is getting ahead on its enforcement of Sunday closing law.

Baltimore gave its report the first thing in the afternoon. Delegate Charles Platzer said the chains were being held to a standstill, and he told of the cutting tests that have been regularly at their meetings.

Harvey Wickert, secretary of the Oshkosh, Wisc., branch, said grocery stores have been prevented from selling sausage on Sunday. They are not yet pressed by chain store competition, the speaker said. Their plate glass club was praised for its savings.

Governor Christianson of Minnesota made a stirring address following the Oshkosh report. He described economic conditions, told of the development of problems in distribution, and drew upon his actual experiences and historical facts to show the position of the retailer in industry.

M. C. Mouritsen, Minnesota state president, in his report said it was his conviction that branded meats were a good thing. The state has been divided into local branches this year, he said, to encourage more general interest.

#### Educating the Retailer.

For Detroit, secretary E. J. La Rose told of their membership drive held right after the first of the year, which brought in about 173. At their monthly meetings they show cutting methods, teach salesmanship, and discuss general business practices. They have formal initiations in classes, with a ritual, which attracts attention, he said. The Secretary mentioned their annual boat excursions, children's Christmas party, and an organization sponsored by them for independent merchants. They have a radio campaign, and the bulk of the work is in boosting their own business rather than in attacking others.

Toledo reported through secretary A. Weinandy, who said they pay a lot of attention to social features, and have discussions and demonstrations, in which they have covered display, sanitation, personality, personal cleanliness, advertising, and cash or credit. They have an annual banquet for members and their wives, he said, and beginning Sept. 24, for 16 weeks they will hold meetings each Wednesday from 2:00 to 4:00, for the benefit of housewives, the subjects to be covered each time, with a limit allotted for each, being demonstrations on food, the use of gas economically in the home, education on meats, and a period open for suggestions from the women.

A. J. Kaiser, president, Illinois state group, followed Mr. Weinandy. He said they held meat cutting demonstrations under the National Livestock and Meat Board, and they are branching out throughout the state with local organizations.

Aaron H. Kaufman, counsel for the New York state association, told how

they are meeting the Sunday closing law enforcement, short measure and health problems there.

William Rudloff, Omaha, said they were having a great success there in enforcing the Sunday closing law. Jacob Herman, Milwaukee, said they were having trouble getting the district attorney there to enforce the Sunday closing law, and Mr. Kaufman promised him some information on the subject, if he would send Mr. Kaufman a copy of the Wisconsin law.

#### Tell This to Your Customers

*Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.*

#### VEAL SALAD.

A substantial salad that furnishes the nutrients that are contained in the usual meat dishes will be appreciated by customers during the hot weather. Such a salad is made as follows:

Cut cold roast veal into small dice. Add one-half the quantity of crisp, diced celery. Marinate in French dressing in a cold place. When ready to serve, mix thoroughly with mayonnaise. Season with salt, pepper and paprika. Pile on a platter garnished with lettuce leaves, sliced beets, olive rings and pimientos. Sprinkle finely chopped hard cooked eggs over the top.

#### NEWS OF THE RETAILERS.

The Frisco Market, formerly located at 114 West Iron ave., Salina, Kas., has moved into the Bruening Building.

Paul Momand is engaging in the meat and grocery business at Watsonville, Cal.

Caylor Brothers have sold the meat and grocery business at 318 Fillmore st., Taft, Cal., to John Hellman.

Powers and Ryan have engaged in the meat business in Cheney, Wash.

Pete Jewett has sold his interest in the Peoples Market, Sedro Woolley, Wash., to Bert Jewett.

The meat and grocery establishment of Durant and Brady, Weippe, Ida., has been damaged by fire.

Charles McQuade has purchased the meat business of T. A. McQuade, 429 S. Ninth st., Walla Walla, Wash.

Glenn W. Woolery has purchased the K. & R. Market, Hastings, Neb., and will continue under the name of Glenn's K-R Market.

J. Radecker, formerly of West Point, Neb., has purchased the meat market of Wm. Pateid, Snyder, Neb.

Casper Reutzel has purchased an interest in the City Meat Market, Sutherland, Neb.

The Partlow Grocery, York, Neb., has added a meat department.

J. A. Young has sold his meat market in Scio, Ore., to George Flanagan, Jr., and George Patry.

Attilio Merlino has sold his meat and grocery business at 986 Vale st., Seattle, Wash., to Charles Carnevale.

M. V. Clays, Creswell, Ore., has been succeeded in the meat business by J. S. Barnett.

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# New York Section

## NEW YORK NEWS NOTES.

**Paul Flynn,** Armour and Company, New York, is enjoying a well-earned vacation.

**President Frank M. Firor,** Adolf Gobel, Inc., is spending a week with his family in Maine.

**Miss F. Resnik,** sales department, F. A. Ferris branch of Stahl-Meyer, Inc., is vacationing at Halifax, N. S.

**John T. Agar,** Agar Packing Company, Chicago, is spending several days in New York and Boston on business.

**Fred Trunz,** small stock department, New York Butchers' Dressed Meat Company, is vacationing in New Hampshire.

**A. Wilson,** sausage department, Wilson & Co., Chicago, visited New

York for a few days during the past week.

**S. James Clark,** Wilson & Co., Chicago, spent a few days in New York before sailing for England on the S. S. Britannic on August 17.

**George R. Gerhardt,** purchasing department, Otto Stahl branch of Stahl-Meyer, Inc., is motoring through New England with his family.

**Irving E. Hand,** secretary of Stahl-Meyer, Inc., and manager of the F. A. Ferris branch, is enjoying a vacation at Houlton, Me., with his family.

**Charles Wagner,** provision salesman, Swift & Company, Central Office, New York, sailed last week on the S. S. Europa for a three weeks' trip abroad.

**A. Wallmo,** director of purchases of

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Aug. 14, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEERS (1):				
Yearling (300-550 lbs.):				
Choice .....	\$16.00@17.50	.....	\$16.00@17.50	.....
Good .....	14.00@16.00	.....	14.50@16.00	.....
Medium .....	13.50@15.00	.....	.....	.....
STEERS (550-700 lbs.):				
Choice .....	15.00@17.00	.....	15.00@17.00	15.50@17.00
Good .....	14.00@16.00	.....	14.00@16.00	14.50@15.50
STEERS (700 lbs. up):				
Choice .....	14.50@16.50	15.00@16.00	15.00@16.50	15.00@16.00
Good .....	13.50@15.00	14.00@15.00	13.50@15.00	14.00@15.00
STEERS (500 lbs. up):				
Medium .....	11.50@14.00	12.50@14.00	11.00@13.00	11.00@13.00
Good .....	10.00@12.00	11.50@12.50	9.00@11.50	9.00@11.00
COWS:				
Good .....	10.00@12.50	12.50@13.00	10.00@12.00	11.00@12.00
Medium .....	9.00@10.50	11.50@12.50	9.00@10.00	9.50@10.50
Common .....	8.00@ 9.00	10.50@11.50	8.00@ 9.00	8.00@ 9.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice .....	19.00@21.00	19.00@21.00	22.00@25.00	21.00@22.00
Good .....	16.50@19.00	17.00@19.00	20.00@22.00	18.00@20.00
Medium .....	14.50@16.50	14.00@17.00	18.00@21.00	15.00@17.00
Common .....	11.50@14.50	12.00@14.00	16.00@18.00	.....
CALF (2) (3):				
Choice .....	14.50@17.00	.....	17.00@19.00	.....
Good .....	13.00@14.50	13.00@15.00	16.00@18.00	.....
Medium .....	11.00@13.00	11.00@13.00	14.00@17.00	.....
Common .....	8.50@11.00	10.00@11.00	11.00@13.00	.....
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice .....	19.00@21.00	22.00@23.00	20.00@23.00	21.00@22.00
Good .....	17.00@19.00	21.00@22.00	19.00@22.00	20.00@21.00
Medium .....	13.00@17.00	18.00@21.00	17.00@19.00	16.00@19.00
Common .....	9.00@13.00	15.00@18.00	12.00@16.00	.....
LAMB (39-45 lbs.):				
Choice .....	19.00@21.00	22.00@23.00	20.00@23.00	21.00@22.00
Good .....	17.00@19.00	21.00@22.00	19.00@22.00	19.00@21.00
Medium .....	13.00@17.00	18.00@21.00	17.00@19.00	16.00@19.00
Common .....	9.00@13.00	15.00@18.00	12.00@16.00	.....
LAMB (46-55 lbs.):				
Choice .....	18.00@20.00	21.00@22.00	20.00@22.00	19.00@20.00
Good .....	15.00@18.00	20.00@21.00	18.00@21.00	18.00@19.00
MUTTON (Ewe) 70 lbs. down:				
Good .....	11.00@12.00	12.00@13.00	10.00@12.00	9.00@10.00
Medium .....	9.00@11.00	10.00@12.00	9.00@10.00	8.00@ 9.00
Common .....	7.00@ 9.00	8.00@10.00	5.00@ 8.00	7.00@ 8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av. ....	23.00@25.00	24.00@25.00	23.00@25.00	22.00@24.00
10-12 lbs. av. ....	21.00@24.00	23.50@25.00	22.00@24.00	21.00@23.00
12-15 lbs. av. ....	17.00@19.00	20.50@21.50	18.00@20.00	17.00@19.00
16-22 lbs. av. ....	13.00@14.00	16.50@17.50	14.00@17.00	15.00@16.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av. ....	13.00@15.00	.....	15.00@17.00	15.00@17.00
PICNICS:				
6-8 lbs. av. ....	14.50@15.50	.....	13.00@15.00	.....
BUTTS, Boston Style:				
4-8 lbs. av. ....	17.00@19.00	.....	18.00@20.00	19.00@20.00
SPARERIBS:				
Half Sheets .....	10.00@12.00	.....	.....	.....
TRIMMINGS:				
Regular .....	7.00@ 8.00	.....	.....	.....
Lean .....	15.00@17.00	.....	.....	.....

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

raw materials, Adolf Gobel, Inc., and his family will motor to Iowa, where they plan to spend the next few weeks.

G. M. Willets, comptroller's department, Armour and Company, Chicago, visited the plant of the New York Butchers' Dressed Meat Company during the past week.

Colonel E. N. Wentworth, director of Armour's Livestock Bureau, Chicago, spent a few days in New York during the past week and paid a visit to the plant of the New York Butchers' Meat Company.

Joseph Wertheimer, a member of the firm of Aaron Levy & Co., wholesale butchers, died suddenly on August 11 at his home, 295 St. John's Place. He was widely known throughout the trade, having been associated with the Levy company for 50 years. He is survived by two daughters and a son.

Meat, fish, poultry and game seized and destroyed in the city of New York by the health department during the week ended August 9, 1930, was as follows: Meat—Brooklyn, 3,560 lbs.; Manhattan, 156 lbs.; Bronx, 3 lbs.; Queens, 10 lbs.; Richmond, 1 lbs.; total, 3,729 lbs. Fish—Brooklyn, 300 lbs.; Manhattan, 300 lbs.; total, 600 lbs. Poultry and Game—Brooklyn, 133 lbs.; Manhattan, 77 lbs.; total, 210 lbs.

## NEWS OF THE RETAILERS.

Julius Daub, one of the outstanding meat merchants of New York City, and for many years a member of Ye Olde New York Branch, died on July 12. He is survived by his widow and one son.

Prosecutions under the Sabbath closing law have resulted in many fines, one of which was the heaviest ever imposed on a violator. Frank Gefson, 2161 Fifth Ave., Manhattan, was the defendant in the case, the New York State Association's attorney, Aaron Kaufman, calling attention to his frequent violations of this law. The penalty fixed was \$50, but as this was in excess of the maximum amount permitted under the law, part of the fine was refunded.

## QUIGLEY BUYS ANNITE.

The Quigley Company, Inc., 56 West 45th st., New York City, has purchased the entire business and goodwill of Anite Industries, formerly located at Washington, D. C. Anite is an all-purpose cleansing compound with detergent properties due to its colloidal action. It is used in many lines of industry, including packinghouses, bakeries, textile mills, laundries, metal cleaning, automotive field, paper mills, woolen mills, dairies and creameries, railroads, bottling plants, hotels, hospitals and public buildings, as well as for household use.

## KESSER KONTACKS KANADA.

Chas W. Kesser, who writes the Kutmixer ads for Chris. Offenhauser and does other odd jobs around the shop to keep the Hottmann works at Philadelphia busier than ever, is spending the week of August 18 visiting friends in Toronto.

# You may never have seen him *but he's* WORKING FOR YOU

You pay him less—far less—than the weekly wage of an office boy. Yet he *can* be—often is—the most valuable man on your payroll.

He is the Editor of your business paper.

He knows your problems—senses your needs. He is gathering now the facts that you will be asking for tomorrow.

He combs for you the farthest reaches of your industry or business or profession. Through his staff members he penetrates original sources—travels endless miles, makes countless interviews. He brings to you, wherever you are, the first authentic news of new prices and practices; new ways to speed production, cut costs, increase profits.

Each week or each month he lays upon your desk a report such as you could not possibly afford to have compiled exclusively for you.

In times like these every man in the business world must work harder, think harder, lean harder on dependable employees. Lean a little harder on the most valuable, yet least expensive man on your payroll. *Read your business paper.*



THIS SYMBOL identifies an ABP paper...It stands for honest, known, paid circulation; straightforward business methods, and editorial standards that insure reader interest...These are the factors that make a valuable advertising medium.

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**THE ASSOCIATED BUSINESS PAPERS, INC.**  
TWO-NINETY-FIVE MADISON AVENUE - NEW YORK CITY

August 16, 1930.

# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, best .....	\$ 9.00@11.00
Cows, common and medium .....	4.50@ 6.75
Bulls, light to medium .....	4.50@ 6.25

## LIVE CALVES.

Vealers, fair to good .....	\$11.50@12.75
Vealers, common to medium .....	9.50@11.25

## LIVE SHEEP AND LAMBS.

Lambs, spring .....	\$ 7.00@ 9.50
Lambs, spring culs .....	@ 6.00
Sheep .....	1.50@ 4.00

## LIVE HOGS.

Hogs, 100-210 lbs. ....	\$ @10.00
Hogs, medium .....	@10.00
Hogs, 120 lbs. ....	\$ 9.50
Roughs .....	9.25
Good roughs .....	\$ 9.25

## DRESSED HOGS.

Hogs, heavy .....	\$ @15.50
Hogs, 180 lbs. ....	@16.00
Pigs, 80 lbs. ....	@14.50
Pigs, 80-140 lbs. ....	@14.50

## DRESSED BEEF.

Choice, native heavy .....	17 @20
Choice, native light .....	17 @20
Native, common to fair .....	15 @16

## WESTERN DRESSED BEEF.

Native steers, 600@800 lbs. ....	15 @18
Native choice yearlings, 400@600 lbs. ....	15 @18
Good to choice heifers .....	13 @14
Good to choice cows .....	12 @13
Common to fair cows .....	10 @11
Fresh bologna bulls .....	11 @12

## BEEF CUTS.

Western. City.	
No. 1 ribs .....	.22 @24
No. 2 ribs .....	.20 @22
No. 3 ribs .....	.18 @19
No. 1 loins .....	.32 @32
No. 2 loins .....	.28 @30
No. 3 loins .....	.24 @27
No. 1 binds and ribs .....	.19 @22
No. 2 binds and ribs .....	.17 @18
No. 3 binds and ribs .....	.15 @17
No. 1 rounds .....	.17 @18
No. 2 rounds .....	.16 @17
No. 3 rounds .....	.15 @16
No. 1 chuck .....	.10 @12
No. 2 chuck .....	.9 @10
No. 3 chuck .....	.8 @ 9
Bolognias .....	.11 @12
Rolls, reg., 6@8 lbs. avg. ....	11 @22
Rolls, reg., 4@6 lbs. avg. ....	17 @18
Tenderloins, 4@6 lbs. avg. ....	.90 @70
Tenderloins, 5@6 lbs. avg. ....	.95 @75
Shoulder clods .....	10 @11

## DRESSED VEAL AND CALVES.

Prime veal .....	26 @28
Good to choice veal .....	22 @25
Med. to common veal .....	15 @21
Good to choice calves .....	18 @22
Med. to common calves .....	14 @18

## DRESSED SHEEP AND LAMBS.

Lambs, prime .....	25 @27
Lambs, good .....	23 @25
Sheep, good .....	11 @13
Sheep, medium .....	7 @10

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. ....	23 @24
Pork tenderloins, fresh .....	50 @55
Pork tenderloins, frozen .....	48 @50
Shoulders, city, 10@12 lbs. avg. ....	19 @20
Shoulders, Western, 10@12 lbs. ....	18 @17
Butts, boneless, Western .....	22 @23
Butts, regular, Western .....	18 @19
Hams, Western, fresh, 10@12 lbs. avg. ....	21 @22
Hams, city, fresh, 6@10 lbs. avg. ....	20 @21
Picnic hams, Western, fresh, 6@8 lbs. avg. ....	16 @17
Pork trimmings, extra lean .....	20 @21
Pork trimmings, regular, 50% lean .....	10 @11
Spareribs, fresh .....	12 @13

## SMOKED MEATS.

Hams, 8@10 lbs. avg. ....	26 @27
Hams, 10@12 lbs. avg. ....	25 @26
Hams, 12@14 lbs. avg. ....	24 @25
Picnics, 4@6 lbs. avg. ....	17 1/2 @18
Picnics, 6@8 lbs. avg. ....	18 1/2 @17
Roulottes, 8@10 lbs. avg. ....	17 1/2 @18 1/2
Beef tongue, light .....	30 @32
Beef tongue, heavy .....	34 @36
Bacon, boneless, Western .....	23 @24
Bacon, boneless, city .....	19 @21
Pickled bellies, 8@10 lbs. avg. ....	18 @19

## THE NATIONAL PROVISIONER

## FANCY MEATS.

Fresh steer tongues, untrimmed .....	26c a pound
Fresh steer tongues, l. c. trm'd. ....	40c a pound
Sweetbreads, beef .....	70c a pound
Sweetbreads, veal .....	\$1.00 a pound
Beef kidneys .....	11c each
Mutton kidneys .....	11c each
Liver steaks .....	37c a pound
Oxtails .....	30c a pound
Beef hanging tenders .....	30c a pound
Lamb fries .....	10c a pair

## BUTCHERS' FAT.

Shop fat .....	@ %
Breast fat .....	@ 2
Eddible suet .....	@ 4%
Cond. suet .....	@ 3

## GREEN CALFSKINS.

Prime No. 1 veals .....	18 2.00
Prime No. 2 veals .....	14 1.90
Buttermilk No. 1 .....	13 1.35
Buttermilk No. 2 .....	11 1.35
Branded Gruby .....	.85 .90 1.10 1.50
Number 3 .....	5 .50 .55 .60 .70

## BUTTER.

Creamery, extra (92 score) .....	@ 38
Creamery firsts (88 to 90 score) .....	35 1/2 @ 36 1/2
Creamery, seconds (84 to 87 score) .....	33 1/2 @ 34 1/2
Creamery, lower grades .....	32 @ 33

## EGGS.

(Mixed colors.)

Extra, dozen .....	28 1/2 @ 30
Extra, firsts, doz. ....	25 1/2 @ 26
Firsts .....	23 1/2 @ 24
Cheeks .....	15 @ 17

## LIVE POULTRY.

Fowls, colored, fancy, via express .....	21 @ 22
Lephorns, via express .....	24 @ 26

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box—prime to good:	
Western, 60 to 65 lbs., to dozen, lb. ....	23 @ 28
Western, 48 to 54 lbs., to dozen, lb. ....	22 @ 24
Western, 43 to 47 lbs., to dozen, lb. ....	20 @ 22
Western, 36 to 42 lbs., to dozen, lb. ....	18 @ 20
Western, 30 to 35 lbs., to dozen, lb. ....	17 @ 18
Ducks—	
Long Island, No. 1 .....	17 @ 18
Squabs—	
White, ungraded, per lb. ....	20 @ 35
Chickens, fresh, 12 to box, prime to fancy:	
Brollers, under 14 lbs. ....	28 @ 31
Fowls, frozen—dry pdk.—12 to box—prime to fcy:	
Western, 60 to 65 lbs., per lb. ....	28 @ 29
Western, 48 to 54 lbs., per lb. ....	25 @ 25
Western, 43 to 47 lbs., per lb. ....	23 @ 23
Western, 36 to 42 lbs., to dozen, lb. ....	21 @ 21
Western, 30 to 35 lbs., to dozen, lb. ....	19 @ 19
Ducks—	
Long Island, No. 1 .....	17 @ 18
Squabs—	
White, ungraded, per lb. ....	20 @ 35
Chickens, fresh, 12 to box, prime to fancy:	
Brollers, under 14 lbs. ....	28 @ 31
Fowls, frozen—dry pdk.—12 to box—prime to fcy:	
Western, 60 to 65 lbs., per lb. ....	28 @ 29
Western, 48 to 54 lbs., per lb. ....	25 @ 25
Western, 43 to 47 lbs., per lb. ....	23 @ 23
Western, 36 to 42 lbs., to dozen, lb. ....	21 @ 21
Western, 30 to 35 lbs., to dozen, lb. ....	19 @ 19

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended August 7, 1930:

Aug. 7. week. year. 1930. 1929.

Chicago .....	.36	36	37	36 1/2	36 1/2
N. Y. ....	.37	37	37 1/2	37	37 1/2
Boston .....	.37 1/2	37 1/2	37 1/2	38	38 1/2
Phila. ....	.38	38	38 1/2	38 1/2	38 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

30 36 36 36 36 1/2 37

Receipts of butter by cities (tubs):

Wk. to Prev. Last Since Jan. 1—

Aug. 1. week. year. 1930. 1929.

	In	Out	On hand	week-day	Same
Chicago .....	34,597	41,064	44,953	2,125,485	2,156,660
N. Y. ....	55,017	62,237	61,979	2,383,526	2,353,503
Boston .....	18,356	20,552	21,404	731,172	817,651
Phila. ....	13,217	16,681	18,088	717,670	749,278

Total 121,187 140,534 146,484 5,957,853 6,077,692

Cold storage movements (lbs.):

Aug. 7. Aug. 7. Aug. 8. last year.

	In	Out	On hand	week-day	Same
Chicago .....	281,900	172,131	30,783,927	27,784,812	
New York .....	162,522	130,547	10,885,547	20,686,923	
Boston .....	93,168	93,060	11,054,363	10,230,362	
Phila. ....	34,185	70,060	5,845,320	6,720,233	

Total 571,835 441,537 66,872,357 65,428,530

## FERTILIZER MATERIALS.

### BASIC NEW YORK DELIVERY.

#### Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs. ....	@ 1.00
Ammonium sulphate, double bags, per 100 lb. f.s.s. New York. ....	@ 1.70
Blood, dried, 15-16% per unit. ....	@ 3.00
Fish scrap, dried, 11% ammonia 10% ....	
B. P. L. f.o.b. fish factory. ....	3.85 & 10c

B. P. L. f.o.b. fish factory. ....	3.85 & 10c
Tankage, ground, 10% ammonia, 15% B. P. L. bulk. ....	

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